

Almond-Sour Cream Dressing

Harriet Yeatts

St Timothy's - Hale Schools - Raleigh, NC - 1976

Servings: 10

*1 cup sour cream
1/2 teaspoon dry mustard
rind of one orange, grated
1/2 cup toasted almonds
2 teaspoons sugar
2 Tablespoons orange juice*

In a bowl, combine the sour cream, mustard, orange rind, almonds, sugar and orange juice.

Refrigerate until used.

Per Serving (excluding unknown items): 96 Calories; 8g Fat (76.0% calories from fat); 2g Protein; 4g Carbohydrate; 1g Dietary Fiber; 10mg Cholesterol; 13mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 1 1/2 Fat; 0 Other Carbohydrates.