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# Annabel's Salad Dressing

*Annabel Stehli - Connecticut*

*North American Potpourri - Autism Directory Service, Inc - 1993*

Servings: 4

**4 tablespoons olive oil**

**2 teaspoons cider vinegar (or other vinegar)**

**1 tablespoon water**

**1 tablespoon milk (or 1-1/2 teaspoons mayonnaise)**

**1 teaspoon soy sauce (Kikkoman light)**

**1 teaspoon salad herbs (such as tarragon)**

**1/4 teaspoon curry powder**

**pinch sweetener**

**garlic (optional)**

**salt (to taste)**

In a bowl, whisk together the olive oil, cider vinegar, water, milk, soy sauce, herbs, curry powder, sweetener and garlic, if desired, until thoroughly blended. Add salt to taste.

(This recipe does not necessarily double or quadruple well - you might have to add curry, soy sauce and herbs by taste.)

(The salad can be prepared ahead of time but it's best to not add the vinegar until just before serving.)

## **Condiments, Sauces**

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*Per Serving (excluding unknown items): 120 Calories; 14g Fat (99.7% calories from fat); trace Protein; trace Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 0 Grain(Starch); 2 1/2 Fat.*