
Celery Seed Dressing IV

Home Cookin - Junior League of Wichita Falls, TX - 1976

5 tablespoons sugar

1/2 teaspoon prepared mustard

1/2 teaspoon celery seed

1 teaspoon salt

2 cloves garlic

1 teaspoon grated onion

1/2 cup salad oil

1/4 cup vinegar

Place the ingredients into a sealable jar. Seal and shake well. Let stand overnight.

(This dressing is wonderful with the addition of blue cheese. This dressing should be left out of the refrigerator for several hours after you make it, and should be shaken vigorously occasionally.)

Yield: 1 cup

Condiments, Sauces

Per Serving (excluding unknown items): 1230 Calories; 109g Fat (78.0% calories from fat); 1g Protein; 69g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 2167mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 22 Fat; 4 1/2 Other Carbohydrates.