Celery-Honey Dressing

Peg O'Shea

Beyond The Village Gate 1985 - Parmadale Community - Parma, Ohio

Yield: 3 cups

1/2 cup sugar
1 teaspoon dry mustard
1 teaspoon paprika
1/4 teaspoon salt
1/3 cup honey
1 tablespoon lemon juice
1/4 cup vinegar
1 cup vegetable oil
1 teaspoon onion, grated

1 teaspoon celery seeds

In the container of an electric blender, combine the sugar, dry mustard, paprika, salt, honey, lemon juice and vinegar. Blend well.

Slowly add the oil, continuing to blend until thick.

Stir in the onion and celery seeds.

Cover and store in the refrigerator.

Per Serving (excluding unknown items): 2690 Calories; 219g Fat (71.0% calories from fat); 2g Protein; 200g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 544mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 44 Fat; 13 Other Carbohydrates.

Sauces and Condiments

Dar Canrina Mutritional Analysis

Calories (kcal):	2690	Vitamin B6 (mg):	.1mg
% Calories from Fat:	71.0%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	28.7%	Thiamin B1 (mg):	trace
% Calories from Protein:	0.2%	Riboflavin B2 (mg):	.1mg
Total Fat (q):	219g	Folacin (mcg):	7mcg
Saturated Fat (g):	25g	Niacin (mg):	1mg
Monounsaturated Fat (g):	129g	Caffeine (mg): Alcohol (kcal):	0mg 0
Polyunsaturated Fat (g):	47g	% Defuse:	n n%
Cholesterol (mg):	0mg		
Carbohydrate (g):	200g	Food Exchanges	
Dietary Fiber (g):	1g	Grain (Starch):	0
Protein (g):	2g	Lean Meat:	0
Sodium (mg):	544mg	Vegetable:	0
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Potassium (mg):	243mg	Fruit:	0
Calcium (mg):	64mg	Non-Fat Milk:	0
Iron (mg):	3mg	Fat:	44
Zinc (mg):	1mg	Other Carbohydrates:	13
Vitamin C (mg):	10mg		
Vitamin A (i.u.):	1404IU		
Vitamin A (r.e.):	140RE		

Nutrition Facts

Amount Per Serving				
Calories 2690	Calories from Fat: 1910			
	% Daily Values*			
Total Fat 219g	337%			
Saturated Fat 25g	127%			
Cholesterol 0mg	0%			
Sodium 544mg	23%			
Total Carbohydrates 200g	67%			
Dietary Fiber 1g	4%			
Protein 2g				
Vitamin A	28%			
Vitamin C	17%			
Calcium	6%			
Iron	14%			

^{*} Percent Daily Values are based on a 2000 calorie diet.