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# Creamy Parmesan Salad Dressing

*Elizabet Anderson - Dayton's St. Paul*

*1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores*

**1 cup mayonnaise**

**1/4 cup tarragon vinegar**

**1 tablespoon lemon juice**

**1 clove garlic**

**salt (to taste)**

**pepper (to taste)**

**1/2 cup grated Parmesan cheese**

In a blender container, combine the mayonnaise, vinegar, lemon juice, garlic, salt, pepper and Parmesan cheese.

Blend until the garlic is completely crushed. Cover.

Refrigerate for two to four hours.

Serve over lettuce and a cucumber salad.

## **Condiments, Sauces**

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*Per Serving (excluding unknown items): 1776 Calories; 199g Fat (94.4% calories from fat); 19g Protein; 7g Carbohydrate; trace Dietary Fiber; 108mg Cholesterol; 1996mg Sodium. Exchanges: 2 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 16 1/2 Fat; 0 Other Carbohydrates.*