

# Fruit Salad Dressing

*Mrs Garland Askew*

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

*1/2 cup sugar  
1 teaspoon salt  
1 teaspoon dry mustard  
1 cup salad oil  
1 teaspoon celery seed  
1 teaspoon paprika  
1 teaspoon grated onion  
1/4 cup vinegar*

In the bowl of a blender, place the sugar, salt, dry mustard, salad oil, celery seed, paprika, onion and vinegar.

Pulse until well blended.

Transfer the dressing to a sealable container.

Refrigerate until needed. Superb on melons or fresh fruits.

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Per Serving (excluding unknown items): 2346 Calories; 219g Fat (82.1% calories from fat); 1g Protein; 106g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 2138mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 44 Fat; 7 Other Carbohydrates.