

Poppy Seed Dressing

Barbara Raybourn - Tulsa, OK

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Yield: 5 cups

*1 1/2 cups sugar
2 teaspoons dry mustard
2 teaspoons salt
1/3 cup vinegar
3 tablespoons onion juice
2 cups salad oil
3 tablespoons poppy seeds*

Preparation Time: 5 minutes

In a bowl, mix the sugar, mustard, salt and vinegar.

Add the onion juice and stir.

Add the oil to the mixture. Slowly beat until thick with an electric mixer.

Store in the refrigerator.

(Keeps for months.)

Per Serving (excluding unknown items): 5181 Calories; 449g Fat (76.1% calories from fat); 6g Protein; 311g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 4273mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 89 1/2 Fat; 20 1/2 Other Carbohydrates.