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# Spanish Salad Dressing No. 2

*Bertha Haffner-Ginger*

*California Mexican-Spanish Cook Book - 1914*

**6 tablespoons best olive oil**

**3 tablespoons lemon juice**

**1 tablespoon Prepared Vinegar for Spanish Salad Dressing**

**1 teaspoon brown sugar**

**1/2 teaspoon salt**

**1 tablespoon red chile pulp**

In a bowl, combine the olive oil, lemon juice, Prepared Vinegar for Spanish Salad Dressing, , brown sugar, salt and red chile pulp.

Stir with a rotary motion until a thick cream forms.

Serve at once on a salad.

## **Condiments, Sauces**

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*Per Serving (excluding unknown items): 23 Calories; 0g Fat (0.0% calories from fat); trace Protein; 7g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 1067mg Sodium. Exchanges: 1/2 Fruit; 0 Other Carbohydrates.*