

Jarred French Dressing

Mrs Donald B Reibel

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

*1 1/2 cups olive or salad oil
1/4 cup vinegar
1 teaspoon dry mustard
1 teaspoon paprika
1/3 cup catsup
1/4 cup lemon juice
1 1/2 teaspoons salt
5 tablespoons sugar
2 tablespoons
Worcestershire sauce
2 cloves garlic*

Place all of the ingredients in a large jar.

SHAKE WELL.

After five days, remove the garlic.

Refrigerate until ready for use.

Per Serving (excluding unknown items): 394 Calories; 1g Fat (2.1% calories from fat); 3g Protein; 102g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 4435mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 1/2 Fruit; 0 Fat; 6 Other Carbohydrates.