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# Celery Seed Dressing III

*Top of the Triangle Restaurant - Pittsburgh, PA*

*Pittsburgh Chefs Cook Book - 1989*

**2 cups powdered sugar**

**1 tablespoon dry mustard**

**1 tablespoon salt**

**1/2 cup + 1 tablespoon vinegar**

**1/2 cup salad oil**

**1 tablespoon paprika**

**2 cups salad oil**

**1 tablespoon celery seed**

In a bowl, combine the powdered sugar, mustard, salt and vinegar. Stir well. Allow to stand at room temperature for two to three hours until the mixture is the consistency of honey. Stir every 20 to 30 minutes.

Heat one-half cup of salad oil until just warm. Add paprika. Stir well. Strain and cool.

Combine the paprika-oil mixture with two cups of salad oil. Add very slowly to the mustard mixture. Mix on high speed.

Stir in the celery seeds. Chill thoroughly.

Bring to room temperature before using.

Yield: 3 cups

## **Condiments, Sauces**

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*Per Serving (excluding unknown items): 5834 Calories; 549g Fat (82.8% calories from fat); 3g Protein; 253g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 6412mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 109 1/2 Fat; 16 1/2 Other Carbohydrates.*