

Celery Seed Dressing

The Golden Lamb - Lebanon, OH

The Great Country Inns of America Cookbook (2nd ed) (1992)

Yield: 1 1/2 cups

1/2 cup sugar
1 teaspoon dry mustard
1 teaspoon salt
1 tablespoon celery seed
1/4 teaspoon onion, grated
1/3 cup distilled white vinegar
1 cup salad oil

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In a bowl, mix together the sugar, mustard, salt, and celery seed.

Add the onion. Add a small amount of the oil. Mix well.

Gradually add small amounts of vinegar and oil alternately, ending with the oil.

Mix in either a blender or an electric mixer.

Per Serving (excluding unknown items): 2347 Calories; 220g Fat (82.6% calories from fat); 2g Protein; 103g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 2143mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 44 Fat; 6 1/2 Other Carbohydrates.

Sauces and Condiments

Per Serving Nutritional Analysis

Calories (kcal):	2347	Vitamin B6 (mg):	trace
% Calories from Fat:	82.6%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	17.2%	Thiamin B1 (mg):	trace
% Calories from Protein:	0.3%	Riboflavin B2 (mg):	trace
Total Fat (g):	220g	Folacin (mcg):	1mcg
Saturated Fat (g):	25g	Niacin (mg):	trace
Monounsaturated Fat (g):	130g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	47g	Alcohol (kcal):	0
Cholesterol (mg):	0mg	% Refuse:	n n%
Carbohydrate (g):	103g	Food Exchanges	
Dietary Fiber (g):	1g	Grain (Starch):	0
Protein (g):	2g	Lean Meat:	0
Sodium (mg):	2143mg	Vegetable:	0

Potassium (mg): 108mg
Calcium (mg): 135mg
Iron (mg): 3mg
Zinc (mg): 1mg
Vitamin C (mg): 1mg
Vitamin A (i.u.): 9IU
Vitamin A (r.e.): 1RE

Fruit: 0
Non-Fat Milk: 0
Fat: 44
Other Carbohydrates: 6 1/2

Nutrition Facts

Amount Per Serving

Calories 2347 **Calories from Fat:** 1938

% Daily Values*

Total Fat 220g	339%
Saturated Fat 25g	127%
Cholesterol 0mg	0%
Sodium 2143mg	89%
Total Carbohydrates 103g	34%
Dietary Fiber 1g	3%
Protein 2g	
Vitamin A	0%
Vitamin C	2%
Calcium	13%
Iron	17%

* Percent Daily Values are based on a 2000 calorie diet.