
Evie`s Best Dressing

Jan Mullerleile - Dayton's Rosedale Home Store

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

1 medium onion, cut into chunks
3 small cloves garlic
1 can (10-3/4 ounce) tomato soup
1/2 cup white vinegar
1/4 cup lemon juice
1 cup vegetable oil
1 cup sugar
2 tablespoons dry mustard
2 tablespoons Worcestershire sauce
1 tablespoon parsley flakes
1 tablespoon salt
2 teaspoons paprika
1/4 teaspoon pepper

In a blender container, combine the onion, garlic, soup, vinegar, lemon juice, vegetable oil, sugar, mustard, Worcestershire, parsley, salt, paprika and pepper. Blend on LOW speed for 30 seconds and then on HIGH speed for 1 minute. Cover.

Refrigerate overnight to blend the flavors.

Serve over a tossed salad.

Yield: 4 cups

Per Serving (excluding unknown items): 2953 Calories; 223g Fat (66.0% calories from fat); 8g Protein; 251g Carbohydrate; 4g Dietary Fiber; 0mg Cholesterol; 7395mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 2 Vegetable; 1/2 Fruit; 44 Fat; 14 Other Carbohydrates.