

# French Dressing II

*Mrs James Davis*

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

*1 can tomato soup  
1/2 cup wine vinegar  
1/2 cup Wesson oil  
1 1/2 cups sugar  
lemon juice  
paprika  
dry mustard  
salt  
pepper  
oregano  
Worcestershire sauce*

In a bowl, mix together the tomato soup, vinegar, Wesson oil and sugar.

Add a dash of lemon juice, onion salt, paprika, dry mustard, salt, pepper, oregano and a few drops of Worcestershire sauce.

Beat with an electric beater.

Transfer the dressing to a sealable container.

Refrigerate until needed. Lasts a long time.

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Per Serving (excluding unknown items): 1263 Calories; 2g Fat (1.3% calories from fat); 2g Protein; 323g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 700mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Fat; 20 1/2 Other Carbohydrates.