Ginger Salad Dressing

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1/2 cup sweet onion, minced 1/2 cup peanut oil 1/3 cup rice vinegar 2 tablespoons lime juice 2 tablespoons fresh ginger, minced 2 tablespoons celery, minced 2 tablespoons ketchup 4 teaspoons soy sauce 2 tablespoons granulated 2 tablespoons lemon juice 1/2 tablespoon garlic, minced 1/2 teaspoon salt 1/4 teaspoon black pepper

In a bowl, combine all of the ingredients. Mix well

Keep refrigerated.

Per Serving (excluding unknown items): 1171 Calories; 108g Fat (80.3% calories from fat); 3g Protein; 56g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 2813mg Sodium. Exchanges: 0 Grain(Starch); 2 1/2 Vegetable; 1/2 Fruit; 21 1/2 Fat; 2 1/2 Other Carbohydrates.