

Honey Mustard Dressing

Sally Ellston

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Yield: 1 1/2 cups

3 tablespoons cider vinegar

3 tablespoons honey

6 tablespoons mayonnaise

1 tablespoon Dijon mustard

1 tablespoon minced onion

1 1/2 tablespoons chopped

fresh parsley.

pinch salt

3/4 cup oil

In a heavy saucepan over low heat, heat the vinegar and honey. Stir until the honey dissolves. Pour into a bowl. Cool.

Whisk in the mayonnaise, mustard, onion, parsley and salt. Gradually dribble in the oil.

(Prepare three days ahead. Serve at room temperature.)

(Great on a salad or sliced fresh vegetables, or as a basting sauce for oven-baked or grilled chicken.)

Per Serving (excluding unknown items): 2251 Calories; 234g Fat (90.0% calories from fat); 2g Protein; 57g Carbohydrate; 1g Dietary Fiber; 29mg Cholesterol; 660mg Sodium. Exchanges: 0 Lean Meat; 0 Vegetable; 38 1/2 Fat; 3 1/2 Other Carbohydrates.