
Italian Salad Dressing

Home Cookin - Junior League of Wichita Falls, TX - 1976

1/2 cup olive oil
2 tablespoons minced onion
1 tablespoon freshly grated Parmesan cheese
2 teaspoons salt
3/4 teaspoon Worcestershire sauce
3/4 teaspoon dry mustard
3/4 teaspoon basil
3/4 teaspoon oregano
3/4 teaspoon sugar
3/4 teaspoon pepper
1/4 cup red wine vinegar
1 tablespoon lemon juice

In a blender, place the olive oil, minced onion, Parmesan, salt and the spices.

Blend for 30 seconds. Add the vinegar and lemon juice.

Blend for another 30 seconds.

Yield: 1 cup

Condiments, Sauces

Per Serving (excluding unknown items): 1005 Calories; 109g Fat (94.5% calories from fat); 1g Protein; 13g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 4303mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 0 Fruit; 21 1/2 Fat; 1/2 Other Carbohydrates.