
Mrs. Kong`s Salad Dressing

Jan Mullerleile - Dayton's Rosedale Home Store

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

1 1/3 cups safflower oil

2/3 cup tarragon vinegar

1/4 cup sugar

1 teaspoon salt

1/2 teaspoon pepper

1/2 teaspoon garlic powder

1/2 cup grated Parmesan cheese

1/4 cup toasted sesame seed

In a blender container, combine the oil, vinegar, sugar, salt, pepper and garlic powder. Blend for 1 minute.

Add the cheese and sesame seed. Stir to mix.

Serve over greens/spinach and add tomatoes, water chestnuts or other vegetables.

(For a main dish salad, add cut up chicken or tuna.)

Yield: 4 to 8 servings

Salads

Per Serving (excluding unknown items): 2968 Calories; 302g Fat (89.5% calories from fat); 17g Protein; 62g Carbohydrate; trace Dietary Fiber; 31mg Cholesterol; 2879mg Sodium. Exchanges: 0 Grain(Starch); 2 1/2 Lean Meat; 59 Fat; 4 Other Carbohydrates.