

Olive Garden Type Salad Dressing

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*1/2 cup white vinegar
1/3 cup water
1/3 cup vegetable oil
1/4 cup corn syrup
2 1/2 tablespoons grated
Romano cheese
2 tablespoons dry pectin
2 tablespoons egg beaters
1 1/4 teaspoons salt
1 teaspoon lemon juice
1/2 teaspoon minced garlic
1/4 teaspoon parsley flakes
pinch dried oregano
pinch crushed red pepper
flakes*

In a medium bowl, combine the vinegar, water, vegetable oil, corn syrup, cheese, pectin, egg, salt, lemon juice, garlic, parsley, oregano and red pepper flakes. Mix with a blender on low speed for 30 seconds.

Chill in the refrigerator for at least one hour.

Serve over mixed greens or use as a marinade.

Per Serving (excluding unknown items): 897 Calories; 70g Fat (67.2% calories from fat); 6g Protein; 71g Carbohydrate; trace Dietary Fiber; 18mg Cholesterol; 2978mg Sodium. Exchanges: 1 Lean Meat; 0 Vegetable; 0 Fruit; 13 1/2 Fat; 4 1/2 Other Carbohydrates.