
Piccalilli Dressing

Cross Keys Inn - Pittsburgh, PA

Pittsburgh Chefs Cook Book - 1989

2 eggs

1 quart salad oil

11 ounces green tomato Piccalilli relish

1/4 cup white vinegar

6 ounces Grey Poupon Dijon mustard dressing

Place the eggs in a mixer on medium-high speed until creamy yellow and thickened.

Gradually add the oil in a steady stream to emulsify.

Add the Piccalilli relish, vinegar and Grey Poupon mustard. Mix well.

Chill and refrigerate until needed.

Condiments, Sauces

Per Serving (excluding unknown items): 7865 Calories; 882g Fat (99.2% calories from fat); 13g Protein; 4g Carbohydrate; 0g Dietary Fiber; 424mg Cholesterol; 141mg Sodium. Exchanges: 1 1/2 Lean Meat; 175 Fat; 0 Other Carbohydrates.