
Spanish Salad Dressing No. 1

Bertha Haffner-Ginger

California Mexican-Spanish Cook Book - 1914

1 button garlic

1 egg yolk

1/4 cup best olive oil

1/4 cup lemon juice

1 tablespoon Prepared Vinegar for Spanish Salad Dressing

1 teaspoon sugar

1/2 teaspoon salt

1 tablespoon green chile pulp

In a mixing bowl, rub the interior of the bowl with the garlic button.

Add one egg yolk, whipped stiff.

Add the olive oil slowly, then the lemon juice, Prepared Vinegar for Spanish Salad Dressing, sugar, salt and chile pulp.

Mix well.

Very fine.

Condiments, Sauces

Per Serving (excluding unknown items): 95 Calories; 5g Fat (45.4% calories from fat); 3g Protein; 11g Carbohydrate; trace Dietary Fiber; 213mg Cholesterol; 1074mg Sodium. Exchanges: 1/2 Lean Meat; 0 Vegetable; 1/2 Fruit; 1/2 Fat; 1/2 Other Carbohydrates.