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# Spanish Salad Dressing No. 3

*Bertha Haffner-Ginger*

*California Mexican-Spanish Cook Book - 1914*

**6 tablespoons lemon or lime juice**

**3 tablespoons olive oil**

**1 teaspoon sugar**

**1/2 teaspoon salt**

**dash red pepper**

**1 teaspoon onion juice**

In a bowl, combine the lemon juice, olive oil, sugar, salt, red pepper and onion juice. Mix well.

## **Condiments, Sauces**

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*Per Serving (excluding unknown items): 374 Calories; 41g Fat (95.6% calories from fat); 0g Protein; 4g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 1066mg Sodium. Exchanges: 8 Fat; 1/2 Other Carbohydrates.*