
Sweet Onion Dressing II

Home Cookin - Junior League of Wichita Falls, TX - 1976

2 tablespoons sugar
1/4 teaspoon salt
1/2 teaspoon dry mustard
3/4 teaspoon poppy seeds
1/4 teaspoon celery seeds
1 tablespoon grated onion
2 tablespoons white vinegar
1/3 cup peanut oil

In a bowl, combine the sugar, salt, dry mustard, poppy seeds, celery seeds, grated onion and vinegar. Gradually add the peanut oil, beating constantly.

Yield: 1/2 cup

Condiments, Sauces

Per Serving (excluding unknown items): 752 Calories; 73g Fat (84.8% calories from fat); 1g Protein; 29g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 535mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 14 1/2 Fat; 2 Other Carbohydrates.