

# Terrific Cheddar Cheese Dressing

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## **Yield: 3 to 4 cups**

*1 egg  
1 teaspoon brown sugar  
3/4 teaspoon salt  
1/2 teaspoon dry mustard  
1/2 teaspoon  
Worcestershire sauce  
1/2 teaspoon prepared  
horseradish  
1 cup salad oil  
1/8 cup vinegar  
1/8 cup lemon juice  
1/8 pound cheddar cheese  
1 green onion, chopped*

## **Preparation Time: 30 minutes**

In a mixing bowl, combine the egg, sugar, salt, mustard and Worcestershire sauce. Beat with an electric mixer for 2 to 3 minutes. Blend in the horseradish.

VERY SLOWLY pour in one-half of the oil, beating constantly. Mix in the vinegar and lemon juice alternately with the remaining oil. Beat 2 to 3 minutes longer. Transfer to a blender and mix until creamy (10 to 15 seconds). DO NOT allow the mixture to become as thick as mayonnaise.

In a bowl, combine the cheese and green onion.

If preparing for a spinach salad, mix the cheddar cheese/green onion mixture with the spinach. Then pour the first mixture over the spinach and blend well.

Serve immediately.

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Per Serving (excluding unknown items): 2255 Calories; 241g Fat (94.6% calories from fat); 21g Protein; 10g Carbohydrate; 1g Dietary Fiber; 269mg Cholesterol; 2043mg Sodium. Exchanges: 0 Grain(Starch); 2 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 46 1/2 Fat; 1/2 Other Carbohydrates.