

The Original Mayfair Dressing

Dodie Brodhead

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Yield: 1 quart

*1 can flat anchovies
1 teaspoon black pepper
1 tablespoon Accent®
seasoning mix
1/2 medium onion, chopped
3 eggs
1 large rib celery, chopped
2 cloves garlic, minced
1 pint olive oil
1/4 cup prepared mustard*

In a blender, combine all of the ingredients except the oil. Blend for 5 minutes, adding the oil a little at a time.

(Serve over romaine or escarole. Also good with fresh vegetables as a dip. Keeps, refrigerated, for approximately two weeks.)

Per Serving (excluding unknown items): 4128 Calories; 450g Fat (96.4% calories from fat); 23g Protein; 15g Carbohydrate; 4g Dietary Fiber; 636mg Cholesterol; 2800mg Sodium. Exchanges: 0 Grain(Starch); 3 Lean Meat; 1 1/2 Vegetable; 88 Fat; 0 Other Carbohydrates.