

SALAD DRESSING

MOM

2/3 CUP SUGAR
1 TEAS DRY MUSTARD
1 TEAS PAPRICA
1/4 TEAS SALT
1 TEAS CELERY SEED
1/3 CUP HONEY
2/3 CUP VINEGAR
1 TBSP LEMON JUICE

1/4 TEAS ONION POWDER
1 CUP SALAD OIL
1/8 TEAS GARLIC POWDER
1/2 TEAS THYME
1/4 TEAS SWEET BASIL
1/2 TEAS ROSEMARY

I HEAT VINEGAR AND ADD ALL DRY INGREDIENTS AND STIR UNTIL DISSOLVED. I ALSO SOMETIMES SPRINKLE THE THYME, BASIL AND ROSEMARY OVER THE LETTUCE IF USING FOR TOSSED SALAD THIS DRESSING IS EQUALLY AS GOOD ON FRUIT
MAKES TWO CUPS

OF COURSE YOU COOL THE DRESSING BEFORE USING. IN FACT IT IS BETTER MADE SEVERAL DAYS ADHEAD