

Das Essenhaus Sweet Sour Dressing Copy

Description

Sweet Sour Salad Dressing

2 ½ C Sugar- I use 1/2 Agave Syrup

½ C Salad Dressing

1/8 - 1/4 C Mustard, French's

1 ½ C Salad Oil - not olive

+ - ¾ C Vinegar clear- I use less

1 ½ t. celery seed

1 ½ t black pepper

1-2 T chopped onions, if desired

Mix well & put in blender a few minutes. Enjoy!

Summary

Yield: 0

Source: Das Essenhaus

Employees Cookbook

Prep Time: 15 minutes

Category: Salad Dressings

Cuisine: American

Ingredients

Instructions