

Vinegar and Oil Salad Dressing

A mildly sweet homemade vinegar and oil salad dressing with celery seed and other seasonings

Yield:

12 servings (approx.)

Ingredients:

1/4 cup vinegar

1/4 cup water*

1 heaping tablespoon sugar

1/4 teaspoon garlic salt

1/4 teaspoon onion salt

1/4 teaspoon seasoned salt

1/8 cup olive or vegetable oil

1/8 teaspoon celery seed

Instructions:

1.

Combine all ingredients and shake or stir until sugar is dissolved. I

like to use a container with a tight-fitting lid, and shake the dressing.

2. To serve, place clean lettuce in a large bowl (to allow room for

stirring) and pour desired amount of dressing over lettuce.

Stir to

coat.

You can also put this dressing on individual serving bowls of lettuce, but since the dressing is fairly runny and mild we like to have it all stirred together. □



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This recipe is from Tammy's Recipes.