

Sweet & Sour Dressing

2/3 Cup sugar
1/3 Cup vinegar
1 cup salad or or olive oil
1TBS prepared mustard
1 tsp salt
1 to 2 tsp celery seed
1 TBS grated onion
1 TBS parsley flakes
1 tsp garlic salt or powder
1 tsp black pepper

Beat all ingredients together until quite thick

Keep in fridge

Yields approx 1 ¼ pint

If you use Balsamic vinegar, use 2 TBS and rest with white or cider vinegar to make 1/3 cup