Creamy Garlic Salad Dressing

Author: Unknown



2 cloves garlic, minced (use fresh garlic, not bottled)
2 teaspoons salt
1/4 cup lime juice (please use fresh)
1/2 teaspoon sugar
1/2 teaspoon pepper
1/2 teaspoon celery seed
1 1/2 teaspoons dry mustard
2 ounces blue cheese, roughly chopped
1/2 cup vegetable oil
1/2 cup olive oil
1/4 cup Parmigiano-Reggiano cheese, grated

Categories: Miscellaneous, Salads

Blog: Carolyn T's Blog: http://tastingspoons.com

Per Serving (excluding unknown items): 181 Calories; 20g Fat (95.2% calories from fat); 1g Protein; 1g Carbohydrate; trace Dietary Fiber; 4mg Cholesterol; 422mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 4 Fat; 0 Other Carbohydrates.

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Carolyn T's Main Cookbook

Servings: 12

Yield: 1 1/2 cups

Notes: This is a wonderfuly garlicky dressing and one I've used for years and years. It satisfies my love for blue cheese and garlic at the same time. It will keep in the refrigerator for about a month.

Preparation Time: 10 minutes

1. In the blender combine the garlic and salt and whiz a little. Let sit for a few minutes while you gather the other ingredients. Add all of the remaining ingredients and blend until smooth.
2. Store in refrigerator.