

Garlic VIP Salad Dressing

**Carolyn
Thurston's
Cookbook**

<http://www.tastingspoons.blogspot.com>

1/2 cup is more than enough to dress a salad for 4 people. What makes this dressing is salting the garlic and allowing it to sit for a few minutes. It seems to draw out the garlic flavor.

Servings: 4

Preparation Time: 15 minutes

VERY garlicky

Place sliced garlic in blender with salt and blend briefly. Allow to sit for 5 minutes. Add lemon juice, sugar, pepper, celery seeds, paprika and mustard and blend. Add oil and blend again until thoroughly combined. Pour into another container and refrigerate for a few hours before using.

When mixing with your choice of greens, add sliced almonds and small cauliflower florets.



1 clove garlic, sliced

1 tsp salt

2 tbsp lemon juice, fresh

1/4 tsp sugar

1/4 tsp pepper

1/4 tsp celery seed

1/2 tsp paprika

3/4 tsp dry mustard

1/3 c salad oil

Serving Ideas: You may use your own choice of salad ingredients, but for me it must contain head lettuce, cauliflower florets, almonds and Feta.

Per Serving (excluding unknown items): 158 Calories; 17g Fat (95.6% calories from fat); trace Protein; 2g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 534mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 3 1/2 Fat; 0 Other Carbohydrates.