

## Creamy Garlic Salad Dressing

Author: Unknown

Carolyn T's  
Main Cookbook

Servings: 12

Yield: 1 1/2 cups



*Notes: This is a wonderfully 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.

**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.*

Your Text Here