

## **Poppyseed Dressing**

### **Ingredients:**

2/3 cup white vinegar

1/2 cup sugar

3-4 green onions, chopped

1 1/2 tsp. salt

2 tsp. dry mustard

2 cups vegetable oil

3 tbsp. poppy seeds

Combine first 5 ingredients in blender - blend until smooth. With blender on medium low, gradually add oil in a slow, steady stream through the opening in the lid. Process until thick and smooth. (It is obvious when it is done.) Turn off blender and stir in last bit of oil if mixture is too thick. Stir in poppy seeds.

This makes a full container of dressing and will last in the refrigerator for about 2-3 weeks. Halve the recipe for a smaller amount if you feel you won't use it in that time period.