

French Salad Dressing

Recipe from sgrishka at BigOven.com

Yields: 1¾ cups



This homemade French salad dressing is smooth, slightly spicy and sweet. An absolutely delicious recipe, as well as super easy to make. I never buy bottled French dressing...

Ingredients

½ cup sugar
1 teaspoon cornstarch
½ cup cider vinegar
⅓ cup onion, chopped
1 clove garlic, chopped
¼ cup of ketchup
2 teaspoons Worcestershire sauce
⅛ teaspoon cayenne
⅔ cup olive oil
¼ teaspoon celery see
Salt to taste

Cooking Method

In a 1- to 1 1/2-quart non-reactive saucepan, mix sugar and cornstarch. Stir in vinegar. Stir over high heat until mixture boils and thickens, about 2 minutes. Pour into a blender and add onion, garlic, ketchup, Worcestershire, and cayenne; blend on high until smooth. With blender still running, gradually pour in oil. Stir in celery seed. Add salt to taste. Let cool. Serve over fresh salad greens.

If making ahead, cool, cover and chill in refrigerator for up to 1 week.