

Poppyseed Dressing

1/3 cup sugar

1/2 cup vinegar (I used 1/4 cup each white & apple cider vinegar)

1 tsp. salt

1 tsp. dry mustard*

1 tsp. onion powder*

1 cup oil (such as canola)

1 tbsp. poppy seeds

In a blender or food processor, combine sugar, vinegar, salt, mustard and onion and process for 20 seconds. With blender or food processor on high, gradually add oil in a slow, steady stream. Stir in poppy seeds. Store in refrigerator.

*You can substitute 1 tbsp. prepared mustard for the dry mustard

*If you don't have onion powder, you could substitute a small amount of minced onion, or skip it

Recipe courtesy of allrecipes.com