



Recipe for: Grandma Grasser's French Salad Dressing

From the kitchen of: Mary Jackson

Ingredients

Beat together with rotary beater or shake well in tightly covered jar .

1 cup olive oil, salad oil, or combination

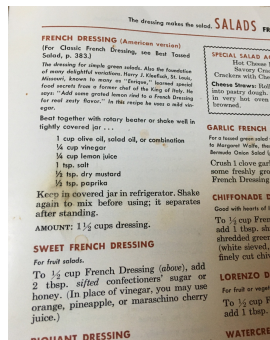
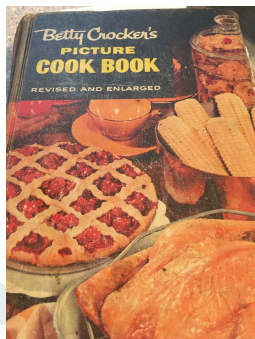
1/4 cup vinegar

1/4 cup lemon juice

1 tsp. salt

1/2 tsp. dry mustard

1/2 tsp. paprika



Directions

Keep in covered jar in refrigerator.

Shake again to mix before using; it separates after standing.

Amount: 1 1/2 cup dressing

Story

When I was a young girl, I would visit my grandma and grandpa out in the country around Orofino, Idaho. My grandma was a terrific cook. We had a lot of fish and venison through the years. She enjoyed cooking, and I enjoyed helping her when I could. Grandma would allow me to cut up iceberg lettuce and make a simple salad dressing that included pantry-ready ingredients. If she didn't have a lemon, we would use ReaLemon instead. When grandma passed away in 1994, I had no idea who ended up with her cookbook that contained my favorite French salad dressing. I asked my mom about the cookbook's whereabouts through the years, but she had no idea. Mom did some digging and found out my cousin in Virginia had the book. Suddenly, the picture of the recipe just showed up in a text from my cousin. Cheers to my grandma, Violet Carr Grasser; I miss her so.