



Poppy Seed Dressing

1 cup sugar
¼ cup poppy seeds
1 TBS salt
1 TBS dry mustard
1 cup cider vinegar
2 cups oil
1 TBS mayonnaise

- Mix the sugar, poppy seeds, salt and mustard in a bowl.
- Whisk in the vinegar. Transfer to a handheld beater if you have one.
- Add the oil – very slowly – beating for a few minutes after each addition. The secret to this recipe is adding the oil very slowly. This will keep it from separating. The whole process should take about 30 minutes.
- Add the mayonnaise and mix well.
- Refrigerate for up to 2 weeks.
- Enjoy this salad dressing with your salad of choice!