

Mustard-Sour Cream Salad Dressing

Ingredients

- 1/2 cup red wine vinegar
- 1/2 cup sour cream
- 1/2 cup Dijon mustard
- 2 tsp sugar
- 2 garlic cloves, peeled
- 1/4 tsp salt
- 1/4 tsp white pepper
- 1/4 tsp Worcestershire sauce
- 1-1/2 cups vegetable oil

Instructions

1. Place the first eight ingredients in a blender; cover and process until smooth.
2. While processing, gradually add oil in a steady stream.
3. Transfer to a bowl or pitcher.
4. Cover and refrigerate until serving.

Yield: 2-1/2 cups.

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*good but very thick
Add more vinegar*

