

Poppy Lime Salad Dressing for Fruit – by Mrs. Fred Campbell

$\frac{1}{3}$ cup vinegar
 $\frac{1}{4}$ cup lime juice
1 tsp salt
1 tsp paprika
1 tsp poppy seed
1 tsp dry mustard
 $\frac{3}{4}$ cup sugar
1 cup salad oil
 $\frac{1}{2}$ tsp onion juice



Bring lime juice and vinegar just to the boiling point. Add all the dry ingredients to hot liquid and stir until dissolved. Add oil and onion juice and beat until well blended and slightly thickened. Chill before serving.

- ❖ This recipe is from *Dedication Day Recipes*, a book of recipes from the Famous Basket Luncheon at the Kate Duncan Smith DAR School in Grant, Alabama. It was featured in the *PATRIOTE-News* August, 2020.