



## Maurice Dressing

2	tablespoon	Lemon Juice
3	tablespoon	White vinegar
1 ¼	teaspoon	Kosher Salt
2	tablespoon	Yellow Mustard
1	teaspoon	Dry Mustard, spice ground
2	tablespoon	Yellow Onion, pureed
2	tablespoon	Granulated Sugar
2	tablespoon	Fresh parsley, chopped
2	large	Eggs, riced
1	quart	Mayonnaise

In a blender, combine the lemon juice, vinegar, salt, mustard, dry mustard, onion puree and sugar. Blend until sugar is dissolved.

Remove from blender and stir in parsley, eggs and mayonnaise.

Chill and store for up to 5 days.

Makes approximately 5 cups