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