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Jack's "Very Versatile" Homemade Salad Dressing

From Jack Kittredge

Jack Kittredge started making this dressing about 30 years ago, based on a recipe his brother used to make, before he even met Julie. "We just added things that tasted good and changed the amounts. I'd say it's in the public domain," said Jack, who has modified the recipe to meet his family's tastes, and encourages you to do the same. Enjoy!

To make one quart of Jack's dressing:

Ingredients:

- 2 cups oil
- 1 cup vinegar
- ¼ cup ketchup
- ¹⁄₃ cup honey
- 2 tablespoon dried mustard
- 2 tablespoon paprika
- 1 teaspoon salt
- 1 clove of garlic, crushed or finely minced

Directions:

1. Shake up and serve! If you like it spicier, add more mustard. If you like it sweeter, add more honey.