

French Dressing



Vegetarian



Vegan



Gluten Free



Dairy Free

READY IN



45 min.

SERVINGS



10

CALORIES



102 kcal

SIDE DISH

Ingredients

- ☐ 1 cup catsup
- ☐ 1.5 teaspoons celery salt
- ☐ 1.5 teaspoons garlic salt
- ☐ 1 tablespoon juice of lemon
- ☐ 1.5 teaspoons onion salt
- ☐ 0.5 cup sugar
- ☐ 1 cup vegetable oil
- ☐ 2 tablespoons vinegar

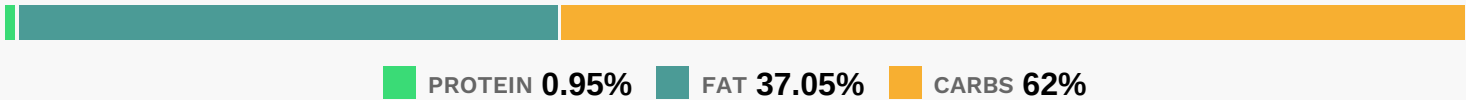
Equipment

☐ mixing bowl

Directions

☐ Combine all ingredients in a small mixing bowl; mix well. Cover and chill.

Nutrition Facts



Properties

Glycemic Index:12.01, Glycemic Load:6.98, Inflammation Score:-1, Nutrition Score:1.4117391219606%

Flavonoids

Eriodictyol: 0.07mg, Eriodictyol: 0.07mg, Eriodictyol: 0.07mg, Eriodictyol: 0.07mg Hesperetin: 0.22mg, Hesperetin: 0.22mg, Hesperetin: 0.22mg, Hesperetin: 0.22mg Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg Quercetin: 0.21mg, Quercetin: 0.21mg, Quercetin: 0.21mg, Quercetin: 0.21mg

Nutrients (% of daily need)

Calories: 102.19kcal (5.11%), Fat: 4.42g (6.8%), Saturated Fat: 0.67g (4.18%), Carbohydrates: 16.64g (5.55%), Net Carbohydrates: 16.56g (6.02%), Sugar: 15.13g (16.81%), Cholesterol: 0mg (0%), Sodium: 1264.32mg (54.97%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.25g (0.51%), Vitamin K: 8.74µg (8.32%), Vitamin E: 0.71mg (4.73%), Vitamin B2: 0.04mg (2.47%), Vitamin A: 123.21IU (2.46%), Potassium: 69.46mg (1.98%), Vitamin B6: 0.04mg (1.93%), Vitamin C: 1.56mg (1.9%), Vitamin B3: 0.34mg (1.72%), Manganese: 0.03mg (1.44%), Copper: 0.02mg (1.12%)