

# Betty's Homemade Russian Salad Dressing Recipe



Uploaded on 1 May 2010

In this video, Betty demonstrates how to make Homemade Russian Salad Dressing. There will be a terrific salad to go with it tomorrow!!! I have used this recipe for Russian salad dressing for 40 years, and it is just the best—much tastier than bottled salad dressings!

Ingredients:

- ¼ cup sugar
- 3 tablespoons water
- 1 ½ teaspoons celery seed
- ½ teaspoon salt
- ½ teaspoon paprika
- 2 ½ tablespoons lemon juice
- 1 tablespoon Worcestershire sauce
- 1 tablespoon white vinegar
- 1 cup salad oil (preferably light)
- ½ cup tomato ketchup
- ¼ cup grated onion

In a small pot, cook sugar and water until mixture spins a thread (232 degrees). Cool. Mix remaining ingredients in a large mixing bowl. Now, beat in cooled (or partially cooled) syrup. Pour into a glass jar with a lid and chill. When ready to serve, shake the jar well to re-combine the ingredients. Pour into a cruet before serving. You may store this salad dressing in the refrigerator for a couple of weeks. This is a wonderful salad dressing to serve on any type of fresh green salad. Enjoy!!! --Betty ☐