Roz's Sweet French Vressing Recipe

DIRECTIONS

Can use a blender/food processor by mixing liquids first, then dry ingredients, followed by the garlic.

Keeps indefinitely in a refrigerator. Use at room temperature, but you may reconstitute it by shaking well.

Makes 1 pint.

INGREDIENTS

- 3/4 Cup Heinz Cider
 Vinegar
- 1/2 Cup Wesson Oil
- 3/4 Cup Sugar
- 1/2 teaspoon Salt
- 1/2 teaspoon Paprika
- 1 1/2 Cloves Garlic, pressed