

CopyCat Bob Evans Colonial Dressing

Ingredients

1 cup water
1/8 cup cornstarch
1/2 cup white or cider vinegar
1 cup sugar
1 teaspoon onion powder
1 teaspoon salt
1/4 cup butter or margarine
1/2 teaspoon black pepper
1 teaspoon celery salt
1 tablespoon celery seeds

Directions

Process water and cornstarch in a blender on high speed for 1 minute or until smooth. Transfer to a 2 1/2-quart saucepan.

Cook mixture over medium-high heat, stirring constantly. Add each of the remaining ingredients, stirring well after each addition. Cook, stirring, until mixture begins to thicken and become quite smooth.

Let cool completely before pouring into a refrigerator container. Cap tightly. Keeps for about 6 weeks. Do not freeze.

Creamy Italian Colonial: After preparing the previous recipe (let cool first), add 1 tablespoon prepared mustard, 1 tablespoon light corn syrup, 1 tablespoon dried oregano leaves, 1/2 teaspoon garlic powder and 1/2 cup mayonnaise. Stir to combine well. Refrigerate. Do not freeze.

Catalina Colonial: To prepared recipe, add 1 cup ketchup and

1/2 cup sweet pickle relish.

Creamy Onion Dressing: To prepared recipe, stir in 1 carton (8 ounces) onion chip dip. Do not freeze.

Slaw Dressing: To prepared recipe, stir in 1/2 cup sour cream and 1/2 cup mayonnaise. Use within 1 week. Do not freeze.