

# Spanish Jack's

## Orange Power Salad Dressing

Preparation: 5 Minutes, Cook Time: 10 Minutes

Yield: 4-6

Spanish Jack's Cookbook

Mustard Barbeque Sauce Recipes: **Dressing**



I have a dear high school girl friend that lives in Oklahoma. All I hear from her is about those Oklahoma State University. Most of the photos that she sends me are OSU colors. It came to me to make a recipe for her favorite college, so why not make an orange power salad. I found all kinds of food items with the color orange in mind. Hey, I even thought of the salad dressing to spread more of that orange power. Why not make this recipe on the next (Oklahoma) OSU game day? I know I am from Ohio, so my next salad recipe will be for my OSU team.

**Source:** *Connie - Ohio*

3 tablespoons Mayonnaise with Olive Oil  
1 tablespoon Albertson's Sour Cream  
1-2 tablespoon Spanish Jack's  
Mustard Barbeque Sauce

3-4 teaspoons A1 Steak Sauce  
1/4 teaspoon Garlic Salt  
1/2 teaspoon Paprika  
1-2 tablespoon 1% Milk or more  
Ground black pepper, optional

### Directions:

1. In a medium bowl, add mayonnaise, sour cream, Spanish Jack's Coffee Barbeque Sauce, A1 Steak Sauce, garlic salt and paprika. Stir together. To thin down this dressing, add a little milk at a time until you get a smooth and flowing dressing. Stir again. Adding fresh ground black pepper is optional but be sure to stir. Cover the bowl and place it in the refrigerator.

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2. When you are ready to use the dressing, check the dressing for thickness. If the dressing is too thick, add more milk a little of a time. Stir. The dressing should be thin enough to drizzle, but thick enough to stick to the lettuce. Pour the dressing into a squeeze bottle to make it easier to drizzle the dressing over the salad.




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