

Gladstone Inn house salad dressing

2 hard-boiled eggs
1 clove garlic, chopped or sliced
1/2 tsp ground pepper
1/4 tsp salt
1 tsp basil
1 tsp Keene's dry mustard
1/4 cup vinegar
3/4 cup canola oil
1 or two onions, thinly sliced

Place boiled eggs, garlic, pepper, salt, basil, dry mustard and vinegar in a blender and blend until completely combined.

With the blender running, drizzle in the oil so it coagulates and creates a thicker dressing.

Place the dressing in a container and add the sliced onions.

Let stand overnight or longer, and serve with or without the onion rings, depending on taste.

Will keep up to two weeks refrigerated.