

Sesame Dressing

$\frac{2}{3}$ cup sugar	2 tbsp finely chopped onion
$\frac{1}{3}$ cup vinegar	$\frac{1}{2}$ tsp Worcestershire sauce
$\frac{1}{2}$ tsp salt	4-5 drops hot pepper sauce
$\frac{1}{4}$ tsp dry mustard	1 cup salad oil
$\frac{1}{4}$ tsp paprika	3 tbsp toasted sesame seeds

Combine the sugar and vinegar. Blend in the salt, mustard, paprika, onion, and and sauces. Beating constantly with a rotary beater or electric mixer, gradually add the oil. Continue beating until thick. Chill. Stir in the sesame seeds when cold or just before serving.

Adapted from *Better Homes & Gardens Salad Book* (1969).