

Vinegrette Dressing

by Brenda Marinello

To make one pint blend the following ingredients:

2 to 3 Toes of garlic, Crushed

1 tsp of salt

1/2 tsp of pepper

1/3 cup Balsamic Vinegar (or other Vinegar)

2 to 3 tsp of Creole Mustard (Zatarain's or Grey Poupon, Do NOT use yellow mustard!)

2 tsp of honey, syrup, sugar (only one of these) dissolved in the vinegar, plus one artificial sweetener packette

1 tsp of worchestershire sauce

A few dashes of Tabasco or any other hot sauce

Oil to fill up the rest of the pint jar (I use a mixture of olive oil and Canola oil)

Optional: You may add 1 or 2 mashed anchovies or anchovy paste

Directions:

Place all ingredients except oil in the jar and stir with a spoon, then add your oil and shake to blend.

Taste so as to adjust for more salt, sugar, etc.

Spoon onto your salad greens and add a generous amount of freshly grated Romano Cheese.

Have plenty of bread with this salad for everyone can sop up the dressing from their empty salad plate!!