

ITALIAN TOMATO Salad Dressing

makes about 2 cups (500 mL)

1	can (14 fl. oz/398 mL) PASTENE Italian Peeled Tomatoes	1
2 tbsp	PASTENE Wine Vinegar	30 mL
1	garlic clove, chopped	1
2 tbsp	Dijon mustard	30 mL
½ tsp	sugar	2 mL
¼ tsp	cracked black peppercorns	1 mL
¼ tsp	salt	1 mL
½ cup	PASTENE Extra Virgin Olive Oil	125 mL
	water	

- In a blender, combine tomatoes, vinegar, garlic, mustard, sugar, pepper, and salt until smooth. Add oil gradually in a thin stream with motor running.
- Stir in a little water if necessary to give desired consistency.

RED ONION Dressing

makes about 1½ cups (375 mL)

1 cup	PASTENE Extra Virgin Olive Oil	250 mL
¼ cup	PASTENE Italian Wine Vinegar	60 mL
½ tsp	Dijon mustard	2 mL
1	red onion, finely chopped	1
½ tsp	dried oregano	2 mL
½ tsp	dried thyme	2 mL

- Combine all ingredients in a jar with a tight-fitting lid and shake vigorously until ingredients are well blended. Refrigerate for 1 hour before serving.

MAYONNAISE *Dressing*

makes about 1¼ cups (300 mL)

1 tsp	Dijon mustard	5 mL
1	egg yolk	1
1 tbsp	fresh lemon juice	15 mL
1 cup	PASTENE Pure Olive Oil or Extra Virgin Olive Oil	250 mL
2 tbsp	PASTENE Wine Vinegar	30 mL
	pinch of cayenne	
	pinch of salt and pepper	

- Beat together mustard, egg yolk and lemon juice. Season with salt, pepper and cayenne.
- Add olive oil in a very thin stream, beating constantly with a rotary beater. Once all the oil has been added, beat in vinegar and continue beating until mixture is thick, adding more olive oil if necessary.

