

Alpenrose Honey-Dill Salad Dressing

Chef Andrew Wunsch - Alpenrose Restaurant
1085 Bellamy Rd., Scarborough, Ontario, Canada

According to Wunsch, the dressing keeps well for several days in the fridge. By the way, no salt is needed in the dressing; the chicken bouillon called for in the recipe is salty enough without adding any extra.

Ingredients:

1 egg
½ cup red-wine vinegar
½ cup liquid honey
¼ tsp black pepper
2 TBS dried dillweed
2 TBS powdered chicken bouillon
1 cup vegetable oil

Directions:

Place all of the ingredients, except the vegetable oil, in a blender or food processor and mix for a few second.

Continue to run the blender, and gradually add the oil in a thin stream. Continue blending for about a minute until thoroughly mixed.

Yield: 2 cups