

Summer Dressing

Pam Brandon - Special to the Palm Beach Post
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This dressing may be kept refrigerated for up to one week.

1 large tomato, halved
1 tablespoon red wine vinegar
1 tablespoon fresh lemon juice
2 teaspoons Dijon mustard
2 tablespoons extra-virgin olive oil
1/2 small clove garlic, minced
1 teaspoon fresh basil, finely chopped
pinch sugar
coarse salt (to taste)
freshly ground black pepper (to taste)

Rub the cut tomato on a coarse grater, discarding the skin.

Combine the tomato and the rest of the ingredients in a screw-top jar and shake.

Yield: 1 cup

Per Serving (excluding unknown items): 280 Calories; 28g Fat (85.4% calories from fat); 2g Protein; 9g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 137mg Sodium. Exchanges: 0 Lean Meat; 1 Vegetable; 0 Fruit; 5 1/2 Fat; 0 Other Carbohydrates.