

AMERICAN FRENCH DRESSING

15 G	ONION
45 ML	CIDER VINEGAR
77.5 ML	KETCHUP
15 G	SUGAR
.5 ML	MASHED GARLIC
1.75 ML	WORCHESTERSHIRE SAUCE
.5 ML	PAPRIKA
.125 ML	HOT PEPPER SAUCE (SUCH AS TABASCO)
.25 ML	WHITE PEPPER
125 ML	SALAD OIL

PROCEDURE:

1. GRATE THE ONION ON A HAND GRATER OR GRIND IN FOOD CHOPPER.
2. COMBINE ALL INGREDIENTS EXCEPT THE OIL IN A STAINLESS STEEL BOWL.
3. MIX WITH WIRE WHIP UNTIL WELL COMBINED AND SUGAR IS DISSOLVED.
4. USING A WIRE WHIP OR A MIXING MACHINE, GRADUALLY BEAT IN THE OIL.
5. BEAT OR STIR AGAIN BEFORE SERVING.

AGRICULTURE EXPO 2024