

VIDALIA ONION DRESSING

INGREDIENTS

- 1 Vidalia onion (large) (chopped)
- 1 T Extra virgin olive oil
- 1/2 C Apple cider vinegar
- 1 T Honey
- 1 T Lemon juice
- 1 t Dijon mustard
- 1 t Salt
- 1/2 t Pepper
- 3/4 C Extra virgin olive oil

DIRECTIONS

- 1 Saute onion in 1 T of the olive oil in a large skillet over low heat
- 2 Stir constantly for 20 minutes or until onion is caramel colored
- 3 Blend or process onion, vinegar & honey, lemon juice, Dijon mustard, salt & pepper until smooth
- 4 Add mix to blender & process on high adding 3/4 C olive oil in a slow steady stream

