

ALOHA SALAD DRESSING

- 1 piece garlic
- 1 shallot
- 1 piece bay leaf
- 1 cup Wesson Oil
- 1/2 cup Cider Vinegar
- 1/4 cup plus 1/8 cup sugar
- 1/2 Tablespoon prepared mustard
- 1 Tablespoon Worcestershire sauce
- 1 1/2 teaspoon salt



In Tupperware Smooth Chopper, with blade attachment, chop garlic shallot and bay leaf until finely minced. Remove blade and add paddle. Add remaining ingredients and pull cord approximately 20 times until thoroughly blended. Store mixed dressing in CounterScapes Dispenser and refrigerate. Serve on your favorite salad.