



“Javanese” Dressing

Makes about 1 cup

Ingredients

- 3 Tbs. Heinz ketchup
- 2 Tbs. Good-quality red wine vinegar
- 1 Tbs. Lemon juice
- 2 Tbs. Soy sauce
- ½ tsp. Celery seeds
- 1/8 tsp. Cayenne pepper (optional)
- 1/3 cup Light olive oil + 1 Tbs.
- 1 Tbs. Minced shallots
- 1 tsp. Minced garlic
- Freshly ground pepper to taste

Directions

1. Measure the ketchup into a bowl. Whisk in the lemon juice, vinegar and soy sauce. Add the spices, then whisk in the olive oil, shallots and garlic. You probably won't need to add any salt because of the soy sauce.
2. Let the dressing sit at room temperature for half an hour before using to let the flavors meld.
3. Store left over dressing at room temperature for up to two days, or refrigerate. Bring the dressing back to room temperature before using.

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