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### **Note:**

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## French Dressing

- 3/4 Cup tomato juice
- 2 Tbsp extra-virgin olive oil
- 1 Tbsp cider or wine vinegar
- 1 Tsp Dijon mustard
- 1 Tsp sugar
- 1 Clove garlic, peeled and crushed
- 1 1/2 Tsp chopped fresh thyme or 1/2 teaspoon dried
- 1/2 Tsp salt
- 1/4 Tsp freshly ground pepper

- 1) Combine tomato juice, oil, vinegar, mustard, sugar, garlic, thyme, salt and pepper in a blender or food processor and process until smooth.

Makes 1 Cup

