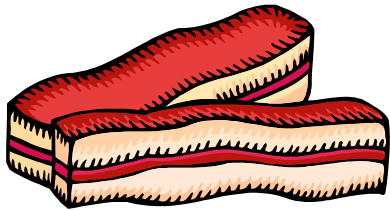


# Warm Bacon Dressing

*Submitted by the Culinary Academy*

## Ingredients



3 slices chopped bacon  
1/2 tsp chopped garlic  
2 tsp Dijon mustard  
1 1/2 tsp tomato paste  
1/4 cup red wine vinegar  
1/4 cup sugar

1/2 cup olive oil  
1/4 tsp salt  
1/4 tsp pepper

## Instructions

Cook bacon until it begins to brown. Add the garlic. Stir for 30 seconds. Add the mustard, tomato paste, vinegar, and sugar. Stir until the sugar is dissolved, about 1 minute.

Transfer to a food processor or blender and puree. With the machine running, slowly add the oil in a steady stream and process until thick. Add the salt and pepper and pulse once or twice to blend.