

Catalina Dressing



- 1/4 cup ketchup
- 1/4 cup sugar
- 1/4 cup red wine vinegar
- 1/4 cup onion, chopped (or 1/2 teaspoon onion powder)
- 1/2 teaspoon paprika
- 1/4 teaspoon worcestershire sauce
- 1/2 cup canola oil
- salt and pepper, to taste

Place first 6 ingredients in a food processor or blender (or use a handheld blender) and process until smooth.

Add the oil in a steady stream with the machine running until the mixture comes together in an emulsion.

Season with salt and pepper. Serve immediately. Store in the refrigerator for up to one week.

Makes approximately: 1.5 cups

*If you are using onion powder instead of chopped onion you could also shake this up in a jar with a lid tightly sealed.

From: KitchenSimplicity.com