

Outback Steakhouse Tangy Tomato Dressing by Lynn's Recipes



Lynn demonstrates how to make a copycat of the Outback Steakhouse Tangy Tomato Dressing. This is great over a tossed salad and very easy to make.

Ingredients:

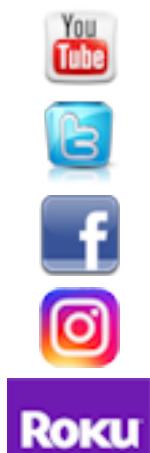
- 1 (6 ounce) can tomato paste
- 6 Tablespoons apple cider vinegar
- 3 Tablespoons white vinegar
- 1 cup water
- 7 Tablespoons granulated sugar
- 3/4 teaspoon salt
- 1/4 teaspoon granulated onion
- 1/4 teaspoon granulated garlic
- 1/4 teaspoon dried thyme
- 1/8 teaspoon ground red pepper (cayenne)
- 1/8 teaspoon dried basil
- 1/8 teaspoon finely ground black pepper

In a large mixing bowl, whisk together tomato paste, apple cider vinegar, and white vinegar. Add water and whisk until smooth. Whisk in sugar, salt, granulated onion granulated garlic, thyme, ground red pepper, basil, and black pepper. Transfer to a container, cover and chill before using. Can be made up to 4 days ahead. Makes 2 cups.

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