



Tomato and yogurt dressing

Fancy trying a dressing that's a little unusual? This recipe is perfect. With a staple ingredient of natural yogurt, and added ingredients such as tomato juice and a dash of horseradish, this dressing is ideal for adding a little bit of a kick and excitement to your meal.

Ingredients

- 4 TBS olive or corn oil
- 1 level tsp caster sugar
- 2 TBS vinegar
- 300ml tomato juice
- 150g natural yogurt
- 2 level tsp onion, grated
- 2 TBS horseradish cream
- Salt and freshly ground black pepper



Method



1. Put the oil, caster sugar, vinegar and tomato juice in a bowl, add 1 level tsp salt and whisk together
2. Gradually whisk in the yogurt, onion and horseradish cream. Season well with pepper
3. Store in a screw-top jar in the fridge for up to a week; shake well before using

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