



SMOKED TOMATO DRESSING

1 large (8 oz.) fresh tomato, peeled
2 1/2 T. olive oil
3/4 teaspoon Liquid Smoke (or try smoked paprika)
2 tablespoons sugar
1/4 teaspoon salt
1/8 teaspoon fresh garlic, finely diced
1 teaspoon capers, finely chopped
1 2/3 cups mayonnaise
2-3 tablespoons. fresh parsley, finely diced

Cut tomato in half horizontally. Squeeze out all juice and seeds; discard. Chop tomato into bite-sized pieces. In a bowl, combine olive oil, Liquid Smoke, sugar, salt and garlic. Add chopped tomato. Marinate 45 minutes. After marinating, place tomato mixture into container of blender and blend 1-2 minutes. Add capers, mayonnaise and parsley. Blend an additional 3-5 minutes. Refrigerate. Makes 3 cups. Hope you like it.

My sister Phoebe Brown provided this recipe for a special tomato salad dressing from the former Garret's Restaurant.