

# SUN-DRIED TOMATO DRESSING

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## INGREDIENTS

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9 sun-dried tomato halves, 1/3 cup

1/4 cup olive oil

1/4 tsp sea salt

1 cup water, more for desired texture

1 tbsp minced shallot

1 tsp dried oregano

2 small garlic cloves

2 tbsp apple cider vinegar

## PROCEDURE

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If you are using a standard blender, you may want to soak your sun-dried tomatoes in warm water for 20 minutes, to soften them up. (Measure before soaking.) If you are using a high-speed blender, like the Vitamix, soaking is not necessary!

Combine all the ingredients in the blender container, and blend until well emulsified.

This dressing will thicken a bit when chilled, so I recommend chilling for at least 4 hours before serving. The flavor gets better when chilled overnight! Store in an air-tight container for up to a week.

### Notes

For best results, choose a brand of organic sun-dried tomatoes that are free of sulfites and preservatives, and are not packed in oil. I am not sure how oil-packed tomatoes may affect the flavor of this recipe.