

Zingy Dressing

This is an **English**¹ dish.

A slightly sharp salad dressing with a hint of sweetness. Just right for **Rainbow Salad**² or **Green Salad**³.

Quantities given are for a generous twosome.

Ingredients

- 1 small red onion
- 45 ml Zaytoun **FAIRTRADE** olive oil
- 15 ml white wine vinegar
- 10 ml Tropical Forest **FAIRTRADE** honey
- 5 ml ground cumin
- 2.5 ml ground chili pepper
- to taste **FAIRTRADE** ground black pepper
- to taste salt

Method

Preparation

Peel and chop very fine the onion.

Peel and crush the garlic.

Measure the oil into a mixing bowl and add the onion, garlic, vinegar, honey, and ground spices.

Mix well.

Check the seasoning and add fresh ground black pepper and salt as necessary.

To serve

Chill in the refrigerator for 30 minutes before use.

¹<http://www.fairtradecookbook.org.uk/countries/england.htm>

²http://www.fairtradecookbook.org.uk/recipes/rainbow_Salad.htm

³http://www.fairtradecookbook.org.uk/recipes/green_salad.htm