

Sauces

- [Tomato Sauce for Pasta](#)
- [Pesto Sauce](#)
- [Ceasar Dressing](#)
- [Jackson's Dressing](#)
- [Tomato and Mozzarella Salad Dressing](#)
- [Cheese and Garlic Dressing](#)
- [Blue Cheese Dressing](#)

Tomato Sauce for Pasta

Contributor: Trudy Hert Duke

Ingredients

- 1/3 cup onion
- 2 tbsp celery
- 2 tbsp carrot
- 1 clove garlic
- 2 tbsp olive oil
- 1 can tomatoes (28 oz)
- 4 leaves fresh basil
- 1/4 cup red wine

Directions

1. Simmer and puree.

Pesto Sauce

Contributor: Trudy Hert Duke

From James Rusk

Ingredients

- 1 bunch fresh basil
- 3 to 4 oz olive oil
- 2 cloves garlic
- Parmesan cheese
- black pepper

Directions

1. Puree in blender.

Ceasar Dressing

Contributor: Trudy Hert Duke

From Kathy Hicker.

Ingredients

- 1 egg
- 1/2 cup fresh Parmesan, grated
- 2 small garlic cloves, chopped
- 1/4 cup lemon juice (approx. 1 lemon)
- 1 tsp Worcestershire sauce
- 1/4 tsp salt
- 1/4 tsp pepper
- 1/2 cup olive oil

Directions

1. Mix all ingredients but oil in blender.
2. Slowly add oil until thickened.
3. Pour over 1 1/2 heads of romaine lettuce and add croutons. Very good and no anchovies.

Jackson's Dressing

Contributor: Trudy Hert Duke

From Jackson Morris.

Ingredients

- 2 parts red wine vinegar
- 1 part olive oil
- 1/2 packet Sweet & Low

Directions

1. Combine ingredients.

Tomato and Mozzarella Salad Dressing

Contributor: Trudy Hert Duke

From Karen Cacapardo.

Ingredients

- 3/4 cup oil
- 1 tbsp balsamic vinegar
- 1 garlic clove
- salad herbs
- 1/4 cup olive oil
- 2 tsp dry mustard
- 1/2 tsp sugar

Directions

1. Mix in blender.

Cheese and Garlic Dressing

Contributor: Trudy Hert Duke

Directions

- Fill cruet to vinegar line with Spice Island Red Wine Vinegar. Add water to water line.
- Add 1 tsp of each:
 - Romano cheese
 - Parmesan cheese
 - garlic powder
 - black pepper
 - sugar
 - paprika
 - onion powder or flakes
- Fill to oil line with Crisco oil. Shake 2 or 3 minutes. Chill and serve.

Blue Cheese Dressing

Contributor: Trudy Hert Duke

Directions

- 1 pint sour cream
- 1/2 wedge of blue cheese
- Add to taste:
 - garlic salt
 - Worcestershire sauce
 - lemon juice
 - pepper