



SUN-DRIED TOMATO VINAIGRETTE

- 1 teaspoon **Crown Prince Natural Anchovy Paste**
- 10 sun-dried tomatoes
- 1/4 cup boiling water
- 1 tablespoon fresh parsley leaves
- 1 tablespoon fresh basil leaves
- 1 clove garlic
- 3/4 cup spicy vegetable juice or tomato juice
- 2 tablespoons balsamic vinegar
- 1 tablespoon olive oil
- 2 teaspoons honey
- salt and black pepper to taste



In a small bowl, combine the tomatoes and water. Let soak for 5 minutes. Place the tomatoes, parsley, basil and garlic in a food processor and puree until a paste forms. Add the anchovy paste, juice, vinegar, oil, honey, salt and pepper and pulse until well-mixed. Transfer to a covered container and refrigerate until ready to use. *Yields 1 cup. Serves 4.*

Per Serving: 69 Calories (34 Calories from Fat), 4g Fat, 1g Protein, 9g Carbohydrate, 0mg Cholesterol, 193mg Sodium