

• Salad Dressing •

“Olive Garden” Italian Salad Dressing

$\frac{2}{3}$ cup water

1 $\frac{1}{2}$ tbsp. dry pectin

$\frac{1}{2}$ cup white vinegar

$\frac{1}{4}$ cup corn syrup

1 $\frac{1}{2}$ tsp. salt

1 tsp. lemon juice

$\frac{1}{2}$ tsp. minced garlic (1 clove)

$\frac{1}{4}$ tsp. dried parsley flakes

pinch of dried oregano

pinch of crushed red pepper flakes

$\frac{1}{4}$ cup egg substitute

2 $\frac{1}{2}$ tbsp. grated Romano cheese

1. In a small saucepan, combine the water, the dry pectin, and whisk until the pectin is almost dissolved.
2. Add the remaining ingredients, except for the Romano cheese, and place the pan over medium heat. Stir often until the mixture begins to boil, then remove the pan from the heat. Cool for about 10 minutes.
3. Stir the Romano cheese into the thickened mixture.
4. Allow the mixture to cool thoroughly, then pour it into a sealed container and chill for at least 2 hours.

Makes approximately 1 $\frac{1}{3}$ cups.