

Tikka Salad Dressing

Author: <http://www.foodreference.com/html/tikka-salad-dressing.html>



Notes: This East Indian recipe is both a dressing and a marinade. The smooth velvet consistency cleverly conceals a bold, peppery flavor. You may add a teaspoon of garam masala for a sharper flavor. Try this recipe to marinate chicken, pork, lamb, or firm chunks of fresh fish (tuna or salmon) and thread on skewers. You may simply pour Tikka Salad Dressing over mixed greens, cooked warm vegetables, or sliced cucumbers. Tikka will keep for up to two weeks in the refrigerator

1/8 cup lemon zest
 1/2 cup lemon juice
 2 teaspoons turmeric
 2 teaspoons cumin
 2 teaspoons coriander
 3 cloves garlic, finely minced (1 1/2 teaspoons)
 2 teaspoons sugar
 3 tablespoons fresh ginger, or 2 tsp. ground ginger
 2 teaspoons garam masala
 2 teaspoons salt
 1/8 cup green onion, chopped
 2 cups extra-virgin olive oil

Per Serving (excluding unknown items): 248 Calories; 27g Fat (96.3% calories from fat); trace Protein; 2g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 268mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 5 1/2 Fat; 0 Other Carbohydrates.

Carolyn T's Tasting Spoons blog:

<http://tastingspoons.com>

1. Place the lemon zest, lemon juice, turmeric, cumin, coriander, garlic, sugar, ginger, red chili flakes, salt, garam masala and onion in the bowl of a food processor fitted with a metal blade.
2. Process until well blended.
3. With the processor running, slowly add the olive oil in a narrow stream until the dressing is well blended and has thickened slightly. Refrigerate.