SPICY TOMATO SALAD DRESSING

1 medium tomato

1 large clove garlic, minced

2 tablespoons olive oil

2 tablespoons Wicker’s Original Marinade & Baste

1 teaspoon brown sugar

¼ teaspoon dry mustard

Dash cayenne pepper

BLEND all ingredients together in a blender until smooth.

Refrigerate overnight. For best flavor, let stand at room

temperature about ½ hour before serving.

Makes about ½ cup.

Keeps approximately two weeks.