

CopyCat Bennigan's Hot And Spicy Bacon Salad Dressing

Ingredients

2 ounces bacon grease
1/4 pound red onion, finely diced
2 cups water
1/2 cup honey
1/2 cup red wine vinegar
2 tablespoons Dijon mustard
1/2 tablespoon cornstarch
1 tablespoon Tabasco sauce

Directions

Using the insides of the red onion, finely dice, 1/4 lb. Place the bacon grease in a saucepan over medium-high heat. Add the onions and saute until the onions start to blacken.

While the onions are caramelizing, in a mixing bowl place the water, honey and red wine vinegar. Using a wire whisk, mix the ingredients well.

Add the cornstarch and whisk well. After the onions have caramelized, add the Dijon mustard to the onions and stir together with a rubber spatula. Add the water, vinegar, pepper, honey and cornstarch to the mustard and onions and mix. Continue stirring until mix thickens and comes to a boil. Remove from heat and store in refrigerator until needed.