

CopyCat Bennigan's Hot Bacon Dressing

Ingredients

2 ounces bacon grease
1/4 pound finely diced red onion
2 cups Water
1/2 cup Honey
1/2 cup red wine vinegar
2 tablespoons Dijon mustard
1/2 tablespoon cornstarch
1 tablespoon Tabasco

Directions

Using the insides of the red onion, finely diced, 1/4 pound.

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 mixture thickens and comes to a boil.

Remove from heat and store in the refrigerator until needed.