

## *Creamy Balsamic Vinaigrette*

3 Tbsp. olive oil  
3 Tbsp. balsamic vinegar  
1 1/2 Tbsp. mayonnaise  
2 cloves garlic, pressed  
1/2 tsp. Dijon mustard  
1 tsp. brown sugar (or honey)

Blend ingredients together in blender or in a cup using immersion blender until smooth. Season with salt and black pepper to taste.

## *Red Raspberry Vinaigrette*

1/4 cup olive oil  
1 cup seasoned rice vinegar  
1 (10 oz.) jar raspberry jam, seedless

Combine olive oil, rice vinegar and raspberry jam in blender. Process until smooth. Store in jar in the refrigerator.

## *Sweet & Tangy “Arby’s” Sauce*

1 cup ketchup	1/4 tsp. salt
2 tsp. water	1/2 tsp. Tabasco pepper sauce
1/4 tsp. garlic powder	2 tsp. dark brown sugar (opt.)
1/4 tsp. onion powder	1/2 tsp. worcestershire sauce (opt.)
1/4 tsp. ground black pepper	

Combine ingredients in small saucepan and cook over medium heat, stirring constantly, until the sauce begins to boil (5 to 10 minutes).

Remove the sauce from the heat. Cover and allow to cool.

Pour into a covered container for storage in your refrigerator.