

## **Minuk's Mock-Thai Salad Dressing**

*This recipe has been requested repeatedly by Jo. I can't really call it a Thai salad dressing as I'm not Thai so don't know if the flavours are authentic. Quantities are approximate as I never measure when I make it. The key is to taste the dressing and adjust the flavours to taste. If you don't have the specific ingredient, use other ingredients to approximate the flavours.*

### **Ingredients:**

- Garlic-infused olive oil – a generous drizzle
- Lemon-infused olive oil – a generous drizzle
- Extra-virgin olive oil – a slosh (this is bigger than a generous drizzle)
- White balsamic condiment – a generous drizzle (there should be more oil than balsamic in the mixture)
- Concentrated sweetener, eg concentrated apple juice, concentrated pear juice, caramelised black cherry condiment (ie whatever syrupy thing you happen to have) – a cautious drizzle
- Squeezy tubes of herbs – I like using basil and coriander – a 1 cm squeeze each
- Fresh small sprig of lemon verbena leaves, chopped
- Pinch salt

### **Method:**

1. Place all ingredients straight into a salad bowl and beat with a fork until an emulsion is formed.
2. Taste the results and adjust to taste

Once you're happy with the flavour, add salad greens (extra good if this includes rocket and a bit of coriander), carrot slivers and sliced mushroom.

Cashew nuts can be added, if desired, or cold thinly sliced lean beef or pork (meat should be pan-fried or barbequed beforehand).