



Total Time  
**10 MIN.**

Serving & Size  
**2 TBSP (1 FL OZ)**

Difficulty  
**EASY**

Yields  
**64**

This dressing has many usages in your kitchen and will help you manage costs. All you need are some simple ingredients and Campbell's® Healthy Request Tomato Soup to add a unique flavor to your menu.

<b>Nutrition Facts</b>	
Serving Size	2 TBSP (1 FL OZ)
<b>Amount Per Serving</b>	
<b>Calories</b> 70	
	<b>% Daily Value</b>
<b>Total Fat</b> 5.3g	<b>8%</b>
<b>Saturated Fat</b> 0.7g	<b>4%</b>
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 160mg	<b>7%</b>
<b>Total Carbohydrate</b> 5.1g	<b>2%</b>
<b>Dietary Fiber</b> 0.3g	<b>1%</b>
<b>Protein</b> 0.5g	<b>1%</b>
Vitamin A 1%	Vitamin C 2%
Calcium 0%	Iron 1%

**INGREDIENTS**

**WEIGHT**

**MEASURE**



**Campbell's® Healthy Request®  
Condensed Tomato Soup**, 50 oz ea

50 oz.

1 cans

olive oil

1 1/2 cups

red wine vinegar

1 1/2 cups

Vidalia onion, finely minced

3/4 cups

sugar

1/2 cups

dry mustard

2 1/2 tbsp.

kosher salt

1 tbsp.

paprika, ground

1 tbsp.

black pepper, ground

2 tsp.

**INSTRUCTIONS**

1. In mixing bowl equipped with a paddle attachment, mix all ingredients on low until thoroughly blended and emulsified. Place in covered container.

CCP: Refrigerate below 40°F. at least 4 hours before serving.

**Serving Suggestions:** Use as a salad dressing for green salads as well as vegetable and bean salads. Use as a dipping sauce for vegetables as well as a marinade for meats, chicken, pork and turkey.