

## Marriott's Creamy Peppercorn Dressing

One of my first jobs was in the banquet kitchen of the Anaheim Marriott Hotel in California, where I learned so much about quality and production. This was my favorite dressing, which I enjoyed every day on my lunch salad. When I asked, the company was happy to share the recipe with you.

Makes 4 cups  
Food processor

4 cups	Mayonnaise
2 oz	onion juice (see Tip)
1-1/2 tbsp	apple cider vinegar
1-1/2 tbsp	whole black peppercorns
1-1/2 tsp	Worcestershire Sauce
1-1/2 tsp	freshly squeezed lemon juice
1 tsp	hot pepper sauce
1	clove garlic, minced
1/3 cup	freshly grated Parmesan cheese

In a food processor fitted with a metal blade, process mayonnaise, onion juice, vinegar, peppercorns, Worcestershire sauce, lemon juice, hot pepper sauce and garlic until peppercorns are ground, for 45 seconds. Transfer to a bowl. Fold in Parmesan.

Tips: To make onion juice: In a food processor fitted with metal blade, process 1 sweet onion until puréed, about 2 minutes. Press the juice through a fine-mesh strainer, discarding the solids.

Sauce keeps well, covered and refrigerated, for up to 3 weeks.

Variation: Add 4 oz (125 g) blue cheese when you add the Parmesan cheese.