

Minnehaha Country Club



City / State: Sioux Falls, SD
Classification: Private
Designer: Langford and Moreau
Course built: 1905
Website: <http://www.minnehahacc.com>

Restaurant Name: "Windows"
Chefs Name: R. Shawn Dickensheets

Chefs Career Highlight:

Graduate Western Culinary 1991
Worked in North Idaho Resort community for 10 years
Guest speaker on two television cooking programs
Written a dessert cook book, working on another of Basics
Taught cooking classes and helped start up a cooking school in Sandpoint, Idaho in conjunction with Goodwill Industries
ACF member
Winner of several First Place Cooking awards for food excellence and decor
Cooking for over 25 years

Recipe: **Sweet Garlic Dressing**

Ingredients:	2	cups	Red Wine Vinegar
	2	cups	Rice Wine Vinegar
	2	cups	Sugar, granulated
	2	each	Large Red Onions, chopped
	6	each	Cloves Garlic
	2	cups	Salad Oil

Directions: In a large food processor: Puree the onions, garlic and sugar until smooth. Add half the vinegar and oil and then add the remaining oil and vinegar. The dressing should have a beautiful pink colour. If your food processor is small you may have to divide everything and make two batches.

Comments/Tips: If you want this to be a little less sweet, cut back sugar by a half cup.
For the garlic lovers, you can add several more cloves of garlic.
For a variation: substitute Balsamic vinegar for the Rice wine vinegar. The colour is dark, but the flavour is excellent; you could use white balsamic.

Yield: 10 cups