

Turkish Herby Dressing

- 100 ml water
- 1 tbs wine vinegar
- 2 tsp honey
- 1 tbs pomegranate molasses – available from Eastern grocers or online
- 1 small onion, 1 garlic clove and 1 hot chilli pepper – all very finely diced together.

If you cannot get the pomegranate molasses then the dressing will be perfectly fine without it, just use a little more honey.

In a small pan, mix all the ingredients and warm gently until the honey dissolves then bring to a simmer for just one minute. Put aside to cool in a bowl.

- 1 ripe tomato – deseeded and very finely diced
- 2 tbs finely chopped [french parsley](#)
- 2 tbs finely chopped [oregano](#) – Hot and Spicy is a good variety to choose.
- 2 tbs finely chopped [chives](#)
- ½ tsp each of salt and freshly ground pepper
- 2 tbs lemon juice
- 100 ml olive oil

Add all the ingredients to the cooled mixture in the bowl and whisk together. Adjust the seasonings if necessary and add more lemon juice to taste. This makes quite a lot of dressing but will keep well in the fridge for up to a week in sealed container.

This dressing is lovely with salad leaves and also try it with warm beans as a side salad or with seafood.