

## BASIL & MINT VINAIGRETTE

\*CAN BE USED AS A VEGETABLE DIP, A MARINADE, AND TOPPING FOR MEAT, FISH AND TOFU

3-OUNCES FRESH BASIL TOPS AND LEAVES

1-OUNCE FRESH MINT TOPS AND LEAVES

¼ CUP CHOPPED SHALLOTS OR WHITE ONION

1 LARGE CLOVE OF GARLIC

1 TABLESPOON OF SUGAR OR HONEY

1 TABLESPOON OF DIJON MUSTARD

¼ TEASPOON SALT

½ TEASPOON PEPPER (MAY USE RED, BLACK AND WHITE PEPPER COMBO)

¼ CUP RED WINE VINEGAR

¼ CUP OF LEMON JUICE

½ CUP OF LIGHT OLIVE OIL

½ CUP EXTRA VIRGIN OLIVE OIL

\*PUT ALL INGREDIENTS **EXCEPT** OILS INTO BLENDER PACKING LEAVES AT BOTTOM OF BLENDER. BLEND TO A PUREE

\*WITH BLENDER ON LOW, SLOWLY ADD OILS

\*ADJUST FLAVORS TO TASTE – SHOULD BE A LITTLE SWEET. HAVE A NICE ACIDIC BITE AND BE BALANCED.

\*ALWAYS STIR/SHAKE BEFORE SERVING