



Creamy Citrus Balsamic Vinaigrette

Made with: Castillo de Pinar Thyme Balsamic Reduction Vinegar, Castillo de Pinar Organic Extra Virgin Olive Oil, Froggit All In One Spice Seafood and Salads Seasoning

serves 6 to 8

Ingredients:

1/3 cup Castillo de Pinar Citrus Balsamic Reduction Vinegar
2 TBS Red Wine Vinegar
1 cup Castillo de Pinar Organic Extra Virgin Olive Oil
1 tsp Dijon Mustard
1 TBS Greek Yogurt
1 TBS Hot Filtered Water
1 tsp Froggit All In One Spice Seafood and Salads
1 small clove minced garlic
1 tsp minced red onion
1/4 tsp lemon zest

Directions:

Combine the Castillo de Pinar citrus balsamic vinegar reduction, red wine vinegar, Castillo de Pinar organic extra virgin olive oil, greek yogurt, and dijon mustard blending vigorously until emulsified and creamy.

Mix the hot water, and Froggit seasoning until the salt is dissolved. Add to the oil and vinegar emulsion.

Add the minced garlic, minced onion, lemon zest and whisk to incorporate.

Allow to chill for 30 minutes to 1 hour and shake well before serving.

Pour it on EVERYTHING!

ENJOY!