



*Chef Ron's*  
*Signature Recipe*

*\*Bon Appetit\**

**Balsamic Vinaigrette Dressing**



**Kitchen tools needed:**

measuring cups and spoons, stand blender or immersion blender, 32oz mason jar, rubber spatula, whisk, small mixing bowl

**Ingredients:**

- 1 cup balsamic vinegar
- 2 1/2 tablespoons Dijon mustard
- 4 teaspoons of honey or maple syrup
- 2 teaspoons kosher salt
- 1/2 teaspoon freshly ground black pepper
- 4 chopped fresh garlic cloves
- 1 1/2 cups extra virgin olive oil
- \*1 tablespoon fresh herbs such as rosemary, thyme or basil if desired
- \*1/2 cup fresh berries such as blackberries, raspberries or aronia berries if desired
- kosher salt and black pepper to taste

**Directions:**

1. Place vinegar, mustard, honey, salt, pepper and fresh garlic into sterilized mason jar, pulse several times till mixed. \*add berries and/or herbs at this to, and blend together.
2. While blender is running drizzle in the oil in a steady stream. Continue to blend until the mixture thickens and emulsifies. \*mixture should coat the back of a spoon.
3. Stop blender and scrape down sides of jar or container. Pulse again if needed.
4. Taste and season with kosher salt as desired.
5. place in serving or storage container and serve immediately or store covered in refrigerator till needed. \*fresh garlic in oil or vinaigrette requires refrigeration.

**Serving suggestions:**

- Serve as a salad dressing over fresh greens or roasted vegetable's or use to marinate chicken or pork.

Makes 3 cups

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