

Honey Balsamic Vinaigrette

Show: Dec 12th

Ingredients: Makes about 1 quart

1 cup Balsamic Vinegar
1/3 cup Honey
1/4 cup Dijon Mustard
2 Tbls Lemon Juice
1/4 tsp Red Pepper Flakes
1 Tbls Italian Seasoning
2 Tbls Garlic, chopped
1/4 cup Shallots, chopped
1 1/4 cup Olive Oil
1 1/4 cup Canola Oil
Salt & Pepper To Taste

Procedure:

In a blender combine 1 cup Balsamic Vinegar, 1/3 cup honey, 1/4 cup Dijon Mustard, 2 Tbls lemon juice, 1/4 tsp red pepper flakes, 1 rounded Tbls Italian seasoning, 2 Tbls chopped garlic and 1/4 cup chopped shallots. Now gradually add 1 1/4 cup olive oil, one and one-fourth cup of canola oil and salt and pepper to taste.

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