

# ANCHO AGAVE VINAIGRETTE

**Yield:** 1 Quart

**Shelf Life:** 7 days

**Equipment:** Liquid measuring cup, measuring spoons, scale, Prep Vitamix, mixing bowl, whisk, 1 quart measuring pitcher, rubber spatula, 1/6 pans with lids.

## Ingredients

5wz	<a href="#">Chipotle Mayo</a>
1/2 cup	Cane Vinegar
1 cup	Lemon Juice
1 cup	Amber Raw Agave Nectar (NOT bar agave)
2 tsp	Dried Oregano leaves
2 tsp	Cumin
3 TBL	McCormick's Dark Chile Powder
2 tsp	Kosher Salt
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1 cup	Extra Virgin Olive Oil
1/2 tsp	Xanthan Gum

## Procedure

1. Measure and add all ingredients except for the olive oil and xanthan gum into the Prep Vitamix blender.
2. Blend on high until all ingredients are blended and smooth.  
While blending, measure the olive oil into a medium mixing bowl and sprinkle the xanthan gum evenly over the oil. Whisk until fully dispersed and there are no clumps and transfer to the 1 quart pitcher.
3. With the blender still on high, pour a steady thin stream of the oil/xanthan mix into the blender. With a rubber spatula, scrape the sides of the pitcher to obtain all oil.
4. After all the oil has been added, continue to blend on high **for 30 seconds**.
5. Transfer to 1/6 pans with lids, and store refrigerated.

**NOTE: Be sure to scrape the sides of the Vitamix with the spatula.**

7. Label, Date, and Rotate.

C: Orange, red with black and red specs

T: Thickened heavy cream

F/A: Tart, sweet; Chili, garlic, and cumin flavor; Medium pepper glow

HR: 1/6 pan; Refrigerated

SL: 7 days

