

WHITE BALSAMIC VINAIGRETTE

Yield: 2 Quarts

Shelf Life: 7 days

Equipment: Quart measuring pitcher, measuring spoons, Vitamix blender, whisk, mixing bowl, rubber spatula, 6" deep 1/9 pans with lids

Ingredients:

1 1/2 cups Steen's 100% Cane Syrup

1 cup White Balsamic Vinegar

1 1/2 cups Distilled White Vinegar

2 TBL Garlic - Chopped

1 1/2 tsp Ground Black Pepper

2 tsp Kosher Salt

1 Quart Extra Virgin Olive Oil

1/2 tsp Xanthan Gum

****THIS IS THE MAXIMUM BATCH SIZE****

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.
3. 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.
4. 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.
5. After all the oil has been added, continue to blend on high for **30 seconds**.
6. Transfer to 6" deep 1/9 pans with lids, and store refrigerated.

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

7. Label, Date, and Rotate.

HELPFUL HINTS FROM RYAN GONZALES:

Once you've opened a can of Steen's cane syrup, portion into 1&1/2 cup portions in pint containers. Coat the measuring cup with oil so that the sticky syrup slips out easily. Be precise with the Xanthan Gum. A little goes a long way. Using a heaping measure will make the dressing too thick.

C: Opaque, Light tan; visible black pepper; all ingredients evenly incorporated

T: Light vinaigrette; melted ice cream consistency; Not oily or broken. **Re-blend of broken**

F/A: Sweet and sour vinegar with olive oil finish

HR: 1/9 pan 6" deep w/ lid; Refrigerated

SL: 7 days