

LOW FAT VINAIGRETTE

09/03/2016

Yield: 5 cups

Shelf Life: 7 days

Equipment: Liquid measuring cup, measuring spoons, scale, Vitamix blender, rubber spatula, 1/6 pans with lids

Ingredients

1 1/2 cups	Water
1 1/2 cups	Balsamic Vinegar
3/4 tsp	Table Ground Black Pepper
1 1/2 tsp	Kosher Salt
3 wz.	Sundried Tomatoes
3 TBL	Granulated Sugar
6 TBL	Dijon Mustard
3/4 cup	Extra Virgin Olive Oil

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

Procedure

1. Place all ingredients except the oil into a Vitamix blender.
2. Blend on high until all ingredients are blended and smooth.
3. With the blender still on high, slowly add the oil to the blender in a thin stream.
4. After all the oil has been added, continue to blend on high for **for 30 seconds**.
5. Transfer to 1/6 pans with lids, and store refrigerated.
NOTE: Be sure to scrape the sides of the blender with the spatula.
6. Label, Date, and Rotate.

C: Dark caramel color with specks
T: #3 on flowability scale
F/A: Sweet, herbal, tart ginger
HR: 1/6 pan; Refrigerated
SL: 7 days