

CITRUS VINAIGRETTE

2 RECIPES

INGREDIENTS

- 2 Lemons (cut in wedges) (seeded)
- Half Orange (navel) (cubed)
- 1 Shallot (quartered)
- 1 t Salt
- 1/2 t Black pepper
- 1 1/2 C Extra virgin olive oil



DRESSING INSTRUCTIONS

- 1 Place the lemons & orange cubes in your blender & process (1-2 minutes)
- 2 Add the shallot & pulse 2-3 times then blend until as smooth as possible
- 3 Strain thru a sieve using a spoon to push liquid out
- 4 Discard the pulp
- 5 Season the strained juice with salt & pepper
- 6 Whisk the strained juice while adding the olive oil in a thin, steady stream until the vinaigrette becomes thick like mayonaise
- 7 Taste to see if you require more seasoning
- 8 Cover & refrigerate for up to 3 days

NOTES

- 1 If the vinaigrette separates, return it to the blender & blend until smooth again
- 2 This recipe makes approximately 3 C

DIJON CITRUS DRESSING

INGREDIENTS

- 1 Orange (navel) (zested) (juiced)
- 1 Lemon (zested) (juiced)
- 1 clove Garlic (finely chopped)
- 2 t Dijon mustard
- 2 T Tarragon (leaves) (chopped)
- 1 t Salt
- 1/2 C Extra-virgin olive oil

DRESSING INSTRUCTIONS

- 1 Whisk citrus with garlic, mustard, tarragon & salt
- 2 Stream in oil to combine