



FRESH HERB VINAIGRETTE

1 C Olive oil
1/3rd C Red wine vinegar
1 Medium shallot, peeled and cut into 4 pieces
2 tsp Dijon mustard
1 T Fresh thyme, sprigs stripped from the stem
1 T Fresh oregano, sprigs stripped from the stem
¼ C Fresh parsley
Salt and pepper

1. Place all of the ingredients except the olive oil in a blender and start to puree.
2. With the blender on high, slowly add the olive oil until it starts to emulsify with the vinegar, increasing the pouring speed as it incorporates.
3. Adjust seasoning as needed.
4. Vinaigrette will keep for 2-3 weeks in the refrigerator.

*You can make more or less on this as needed, just remember to keep the oil – vinegar ratio at 3:1