

tasty Recipe

Italian Vinaigrette

INGREDIENTS

4 medium cloves garlic
(minced)

¼ cup extra-virgin olive oil

¼ cup red wine vinegar

2 tablespoons freshly
squeezed lemon juice

2 tablespoons dried oregano

1 tablespoon Dijon mustard

1½ teaspoons kosher salt

1 teaspoon sugar

¼ teaspoon freshly ground
black pepper

INSTRUCTIONS

- Place all ingredients in a small bowl or tall jar. We recommend using an immersion blender to combine and emulsify. If you don't have an immersion blende, cover jar tightly and shake vigorously.
- This recipe can be made a day or two prior to serving. Refrigerate, in a container with a tight-fitting lid. Remove from refrigerator prior to using, to let oil come to room temperature. Shake to combine.

