

# House Salad Dressing

Use this dressing on just about any salad combination: garden, pasta, potato, etc. The lively taste comes from the variety of fresh herbs used!



Yield: 4 cups

## Dry Mix:

3/4 cup	Vadalia or sweet onion, coarse chopped
3 TB	capers
3/4 cup	Marukan season rice vinegar
1 TB	Dijon mustard
3 TB	garlic, roasted
3/4 cup	Mixed freshly chopped herbs (dill, basil, oregano, parsley, summer savory)
	Salt, to taste
	Black pepper, freshly ground, to taste
1 cup	vegetable oil
1 cup	olive oil extra virgin

## METHOD:

- Mix all dry ingredients with vinegar and mustard.
- Blend with vertical blender until well chopped then slowly add oils.
- Do not blend for long, must be thin not thick, just emulsified.
- Season with salt and pepper.
- If stored in the fridge, will keep for 3 weeks.
- For an extra rich dressing, use Extra Virgin Olive Oil only.

Bon Appetit!