

---

# Fresh Orange-Smoked Paprika Vinaigrette

from *Modern Sauces*, 2017



## Servings: 8

1. In a small bowl whisk together the orange juice, orange zest, vinegar, paprika, sugar [or sweetener], Sriracha and salt, until the sugar and salt are dissolved. Gradually whisk in oil a little at a time, until the dressing is creamy and blended.
2. Taste and adjust the flavor balance and seasoning. Whisk again to blend just before using. Will keep for a week.

**3 tablespoons fresh orange juice**  
**1/2 teaspoon orange zest, lightly packed, finely grated**  
**2 tablespoons sherry vinegar**  
**1 teaspoon smoked paprika**  
**1/2 teaspoon granulated sugar, or substitute Truvia or stevia**  
**2 drops sriracha sauce**  
**1/4 teaspoon salt**  
**1/2 cup EVOO**  
**Yield: 1/2 cup**

---

*Per Serving (excluding unknown items): 124 Calories; 14g Fat (95.7% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 67mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 2 1/2 Fat; 0 Other Carbohydrates.*

**Carolyn T's Blog: [tastingspoons.com](http://tastingspoons.com)**