

## ***Basil Vinaigrette***

Author: From Gluten-Free Girl blog



**1 cup fresh basil, packed firm**  
**1/4 cup Italian parsley**  
**1 whole shallot, chopped**  
**1 teaspoon Dijon mustard**  
**2 tablespoons red wine vinegar**  
**2 tablespoons white wine vinegar**  
**3/4 cup grapeseed oil**

*Serving Ideas: The dressing is not overwhelming with basil flavor (odd, but true). You'd think with a cup of basil leaves it would be strong.*

***Blog: Carolyn T's Blog:***  
***<http://tastingspoons.com>***

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*Per Serving (excluding unknown items): 247 Calories; 27g Fat (97.3% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 12mg Sodium. Exchanges: 0 Lean Meat; 0 Vegetable; 5 1/2 Fat; 0 Other Carbohydrates.*

***Carolyn T's***  
***Main Cookbook***

**Servings: 6**

*Notes: Since so much basil in a dressing will begin to break down, this is best used right away, or up to one day later.*

1. Combine first 6 ingredients in the blender. If it's too "dry," add part of the olive oil just to get the mixture to puree. Blend until completely pureed.
2. Through the removable hole in the lid top slowly pour, with machine running, the remainder of the grapeseed oil until the dressing is emulsified completely.
3. Pour on a green salad and mix well. It may need more dressing than you would traditionally use. Use within a day.