

Champagne Tangerine Vinaigrette

From a cooking class with Bruce Jacobs, Bristol Farms Exec. Chef



lightly sweet and tangy dressing

1/4 cup Champagne wine vinegar

1/2 cup tangerine juice, fresh

1 cup olive oil

1 tablespoon shallot, minced

1 teaspoon fresh rosemary, minced

1 tablespoon honey

salt and pepper

Carolyn T's Blog - Tasting Spoons
<http://tastingspoons.com>

Servings: 10

Preparation Time: 15 minutes

This is a recipe to go with a goat cheese and greens salad, but could be used for other salads too.

1. Place vinegar and tangerine juice in food processor, and with motor running, very slowly add olive oil until it is completely emulsified.
2. Add shallots, rosemary, honey and season with kosher salt and freshly cracked black pepper.

Yield: 17 ounces

Per Serving (excluding unknown items): 204 Calories; 22g Fat (93.1% calories from fat); trace Protein; 4g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 0 Fruit; 4 1/2 Fat; 0 Other Carbohydrates.