

Creamy Herb Vinaigrette

A Cook's Tour of Sonoma (adapted)



Adapted from La Province, Santa Rosa

- 1 1/3 tablespoons flat leaf parsley
- 1/8 cup capers, drained
- 1 small egg
- 2/3 tablespoon Dijon mustard
- 1/3 teaspoon Worcestershire sauce
- 1/3 teaspoon soy sauce
- 1/4 teaspoon dried tarragon
- 1/4 teaspoon dried oregano
- 1/4 teaspoon dried marjoram
- 1/4 teaspoon dried thyme
- 1/4 teaspoon sweet paprika
- 1 pinch curry powder
- 1 whole garlic clove
- 1 cup peanut oil
- 1/3 cup olive oil, or extra virgin if that's all you have available
- 1/3 cup red wine vinegar

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

Servings: 16

WARNING: This vinaigrette contains raw egg.

1. Combine all ingredients except oils and vinegar in blender and puree briefly.
2. With blender motor running slowly, add the oils, then briefly pulse in the vinegar. Allow to stand at room temp for 2-3 hours before using, then store in refrigerator for up to 3 weeks. Should not be kept longer than that due to the raw egg. Can be used on green salads, as a dip with crudites, or drizzled over cooked vegetables.

Yield: 1 7/8 cups

Per Serving (excluding unknown items): 166 Calories; 18g Fat (97.6% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 13mg Cholesterol; 34mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 3 1/2 Fat; 0 Other Carbohydrates.