

Tangerine Vinaigrette

From "Our House, South County" cooking school



Servings: 16

It will keep for 2 weeks in the refrigerator.

1. Combine all the ingredients except the oil and whisk to blend and dissolve the sugar. Slowly whisk in the oil to emulsify and thicken.
2. Make the day before you wish to use it so the flavors meld.

Yield: 1 cup

Per Serving (excluding unknown items): 105 Calories; 10g Fat (85.1% calories from fat); trace Protein; 4g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 0 Vegetable; 0 Fruit; 2 Fat; 0 Other Carbohydrates.

Very citrus-y tasting dressing.

- 1 tablespoon garlic, minced
- 1 tablespoon shallot, minced
- 1/4 cup fresh orange juice
- 1 tablespoon grated orange peel
- 4 tablespoons fresh lime juice
- 1 tablespoon grated lime rind
- 10 tablespoons tangerine juice, fresh
- 1 1/2 tablespoons lemon juice, fresh
- 2 tablespoons sugar
- 3/4 cup extra virgin olive oil

Serving Ideas: Makes a lovely dressing for a salad of baby spinach, caramelized walnuts, sliced fresh oranges and pomegranate seeds.

Salad Dressings

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