

Tomato, Blue Cheese and Saffron Vinaigrette

*Carolyn T's
Main Cookbook*

Servings: 16

Yield: 2 cups



Notes: Because of the tomatoes, this dressing doesn't emulsify as much as others that contain little more than oil, vinegar and mustard.

1. In the bowl of a blender add the mustard, saffron, shallots, vinegar, salt and pepper, diced tomatoes (skin and all), and tarragon.
2. Blend until mixture is smooth, then slowly drizzle in the olive oil through the top.
3. Crumble in the blue cheese and blend briefly until the chunks have just barely pureed (you still want to see a few of the pieces). Refrigerate for an hour or so before serving.

- 1 1/2 tablespoons Dijon mustard**
- 1 1/2 teaspoons saffron threads**
- 3 tablespoons shallots, cut in chunks**
- 1/2 cup Champagne wine vinegar**
- 1/2 cup diced fresh tomatoes**
- 2 teaspoons fresh tarragon**
- Salt and pepper to taste**
- 1 cup extra virgin olive oil**
- 3 tablespoons blue cheese**

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

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*Per Serving (excluding unknown items): 129 Calories;
14g Fat (95.0% calories from fat); trace Protein; 1g
Carbohydrate; trace Dietary Fiber; 1mg Cholesterol;
37mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean
Meat; 0 Vegetable; 3 Fat; 0 Other Carbohydrates.*