
Apple Vinaigrette

Chef Chris Wadsworth

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1 cup cider vinegar

1 cup oil

2 cups apple puree'

6 fresh basil leaves

4 teaspoons honey

1 1/2 teaspoons salt

4 teaspoons mustard

1/2 teaspoon ground black pepper

In a blender or food processor, combine the vinegar, apple juice, basil, honey, mustard and pepper. Mix well.

Slowly pour in the oil while mixing on HIGH, being careful not to break.

Remove from the blender. Store cold.

Condiments, Sauces

Per Serving (excluding unknown items): 2065 Calories; 219g Fat (92.4% calories from fat); 1g Protein; 40g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 3452mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 43 1/2 Fat; 2 1/2 Other Carbohydrates.