

# Grapefruit Vinaigrette

*Michael Castellon*

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*zest of 1/2 grapefruit  
juice of one grapefruit  
2 tablespoons Dijon  
mustard  
1 tablespoon honey  
1 tablespoon apple cider  
vinegar  
1/4 teaspoon pure vanilla  
extract  
1/4 cup extra-virgin olive oil*

In a blender, combine the grapefruit zest, grapefruit juice, mustard, honey, vinegar and vanilla on high speed.

With the machine on, pour the olive oil through the top in a steady stream.

Blend until smooth.

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Per Serving (excluding unknown items): 566 Calories; 55g Fat (85.1% calories from fat); 1g Protein; 20g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 377mg Sodium. Exchanges: 0 Lean Meat; 0 Fruit; 11 Fat; 1 1/2 Other Carbohydrates.