

Walnut Vinaigrette Dressing

Gregory J Williamson, CEC - Personal Chef

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1/2 cup walnut oil
1/4 cup good white vinegar
1 tablespoon shallots, chopped
1 teaspoon garlic, chopped
1 teaspoon fresh thyme
1 tablespoon sugar or one package Splenda
1 teaspoon salt
1/2 teaspoon black pepper

In a bowl, add the oil, vinegar, shallots, garlic, thyme, sugar, salt and pepper. Mix thoroughly.

Add to any salad.

Per Serving (excluding unknown items): 978 Calories; 109g Fat (98.4% calories from fat); 1g Protein; 3g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 2134mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Vegetable; 22 Fat.