



Citrus Vinaigrette

Chef Tim Hill
CENTER Banquet Kitchen

- 2 ea Navel Oranges
- 1 cup Orange Juice Concentrate
- 3/4 cup Granulated Sugar
- 1 cup White Wine Vinegar
- 1/2 cup Lemon Juice, fresh
- 1 cup Canola Oil
- Salt and Pepper to taste

Cut oranges into quarters and remove any seeds. Cut into thin strips. Place in a sauce pan and cover with water. Bring to a boil. Reduce to a simmer and cook for 10 minutes.

Strain off water and return oranges to the pan. Add Sugar and orange juice. Bring to a light simmer and cook till the oranges become clear (about 45 minutes). Remove from heat and let cool slightly. Add the vinegar and lemon juice. Using a hand held blender, puree till smooth. Continue to puree with hand held blender and slowly add oil till the mixture thickens to desired thickness (more or less oil may be needed). Transfer to plastic container for storage.

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