



Herb Vinaigrette

Chef Tim Hill
CENTER Banquet Kitchen

In a food processor or blender, combine the following and pulse until desired consistency is reached:

1 ¼	cup	Fresh Herbs – Chef uses Thyme, Oregano, Basil, Tarragon and the fronds from Fennel bulbs (fern-like leaves)
2	T	Dijon mustard
1	tsp	Worcestershire Sauce
1	dash	Tabasco or hot sauce of your choice
1/8	ea	Onion, yellow
1	cup	White Wine Vinegar

Separately, combine 1 **pt** Vegetable or Canola oil and 1 **cup** Olive oil. Resume blending/processing the above mixture while slowly adding oil to thicken the dressing.

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