



Stone Ground Mustard Vinaigrette

- 1 cup Champagne Vinegar
- 4 oz. Stone Ground Mustard, chopped fine
- ¼ ea Yellow Onion, minced
- 2 cups Extra Virgin Olive Oil
- To Taste Salt & Pepper

Chef Tim Hill
CENTER Banquet Kitchen

Combine vinegar, mustard and onion in a bowl.
Slowly whisk in oil until thickens.
Add salt and pepper to taste.

Yield: (14) 2 oz. servings

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