



White Balsamic Vinaigrette

1 cup Balsamic- white vinegar
3 fl oz Dijon mustard
2 oz Honey
2 ½ cups Pure Olive Oil
To Taste Salt and Pepper

Chef Tim Hill
CENTER Banquet Kitchen

Mix vinegar, mustard and honey together. Slowly whisk in oil until thickens.
Add salt and pepper to taste.

Yield: (16) 2 oz. servings

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