



Basil Balsamic Dressing

INGREDIENTS:

1 cup	whole basil leaves, packed
4 tsp	chopped garlic
½ tsp	salt
2 medium	shallots, peeled and coarsely chopped
2 Tbsp	sugar
1 ½ cups	dark Balsamic vinegar
Dash	white pepper
¾ cup	extra virgin olive oil

PREPARATION:

- Place all of the ingredients except the olive oil in a high speed blender
- Process for 1 minute
- Remove pour top from blender cap and slowly pour olive oil in a steady stream into the mixture while blending until dressing forms an emulsion
- Refrigerate

Dressing will last up to 2 weeks.

Yield:	3 cups
Serving Size:	2 tablespoons
Calories:	68
Fat Grams:	7

