



## 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.*

<b>Yield:</b>	<b>3 cups</b>
<b>Serving Size:</b>	<b>2 tablespoons</b>
<b>Calories:</b>	<b>68</b>
<b>Fat Grams:</b>	<b>7</b>

