

Tarragon-Lemon Vinaigrette

Prep Time: 10 Minutes
Cooking Time: 0 Minutes

Serves 12

Ingredients:

1 oz. Shallots, minced

1/2 oz. Whole Grain Mustard

1/2 oz. Honey

1 each Fresh Lemon, squeezed

1 each Fresh Lemon Zest

1 fl. oz. White Balsamic Vinegar

1/2 tsp. Salt

1/4 tsp. White Pepper

4 fl. oz. Extra Virgin Olive Oil

1 Tbsp. Fresh Tarragon, minced

1 Tbsp. Fresh Chives, minced

Directions:

1. Add shallots, mustard, honey, lemon juice and zest, vinegar, salt and pepper to a mixing bowl, whisk to combine. Drizzle olive oil slowly into the mixture while whisking until all the oil is incorporated. Add minced herbs and whisk again, reserve for assembly.