



Recipes

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Balsamic Vinaigrette

Serves 1

Ingredients:

- 1.5 oz. Shallots , minced
- 2 oz. Dijon Mustard
- 1 oz. Honey
- 4 oz. vol. Balsamic Vinegar
- 1 Tbsp. Salt
- 1 tsp. Pepper
- 8 oz. vol. Extra Virgin Olive Oil
- 2 Tbsp. Fresh Tarragon , minced

Directions:

1. Add shallots, mustard, honey, balsamic, salt and pepper to a bowl, whisk to combine. Slowly add olive oil in slow steady stream while whisking until a thick vinaigrette forms, add tarragon and adjust seasoning if necessary. Reserve for assembly.