

GARLIC PARMESAN VINAIGRETTE

with Chesnok Red Garlic
Makes 8oz of Dressing



INGREDIENTS

- 1/3c Red Wine Vinegar
- 5 slices Chesnok Red Garlic
- 1/2t dried Oregano
- 1/8t Cane Sugar
- 1/2c Extra Virgin Olive Oil
- 1/4c shredded Parmesan Cheese
- 1/4t Salt
- 2 pinches ground Black Pepper

This salad dressing is great on crunchy lettuce leaves or used for pasta salad! This dressing holds up well for 1 week in the refrigerator.

DIRECTIONS

1. In a small bowl, combine red wine vinegar, oregano and sugar.
2. Crumble the garlic between your hands into the vinegar. Allow to steep for 10 minutes.
3. Stirring consistently with a whisk, slowly pour in the olive oil.
4. Stir in salt, pepper and parmesan and enjoy!

NOTES:

Steeping the garlic in the vinegar reduces the raw garlic pungency and flavors the vinegar. Be sure to keep this dressing in the refrigerator to prevent bacteria from forming.

