

Vinaigrettes

Tomato

This vinaigrette makes a great sauce for roasted fish, or use it to dress sliced raw tomatoes in the summertime.

INGREDIENTS

- ¼ cup Roasted Tomato halves, chopped.....○
- ½ teaspoon Dijon Mustard.....○
- ¼ cup White Wine Vinegar.....○
- ½ cup Extra Virgin Olive Oil.....○
- ½ cup Canola Oil.....○
- Kosher Salt.....○
- Freshly Ground Black Pepper.....○

PREPARATION

- Place the Tomatoes, Dijon Mustard, and White Wine Vinegar into a blender or food processor. Blend at low speed adding the oils in a thin stream.
- Strain the vinaigrette. Season to taste with Kosher Salt and Freshly Ground Black Pepper to taste. Serve as is, or thin slightly with a little of the liquid from the Roasted Tomatoes.