

Name: **Roasted Shallot Vinaigrette**

Description:

Serving Size: **2 Cups**

Ingredients:

4-5 Large peeled shallots

1 Cup Olive Oil

1 oz. Fresh Garlic Chopped

1 sprig Fresh Basil

1 Sprig fresh Oregano

3 oz. Good Sweet Vinegar (I like sherry vinegar)

Salt & Pepper

1 oz. Chopped Sundried Tomatoes

Instructions:

In a small pan, place the shallots and add 1 cup of olive oil. Toss the shallots thoroughly and cover the pan with aluminum foil. Place in a pre-heated 375 degree oven for about 40-45 minutes or until the shallots are really tender and brown in color. Strain the oil and reserve for later.

In a small food processor or a blender, add the garlic, the basil, the oregano, the cooked strained shallots, the vinegar, and the sundried tomatoes. Season with Salt & Pepper. Begin to process or blend the ingredients together adding very small amounts of the shallot infused oil. This is called emulsifying the dressing. This will stabilize the vinaigrette so that it does not separate. Continue blending until you have infused all of the oil. This can be refrigerated and used for one week on any cold salads.