

Chef Bobo's Honey-Mustard Vinaigrette*

Makes 1 1/4 cups

Ingredients

1/3 cup	white wine vinegar
1/4 cup	honey
2 tablespoons	Dijon mustard
1 teaspoon	shallot, finely chopped
1 teaspoon	fresh tarragon, chopped
1/2 teaspoon	salt
1/2 teaspoon	black pepper
1	clove of garlic, finely chopped
2/3 cup	olive oil

Equipment

Large Mixing Bowl
Measuring Cups
Measuring Spoons
Whisk or Fork

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Preparation

1. Wash your hands.
2. Combine all ingredients, except the olive oil, in the large bowl.
3. Whisk ingredients together.
4. Let stand for a couple of minutes so that flavors will develop.
5. Slowly add the olive oil in a fine stream to the large bowl; whisk until thick.
6. Adjust seasoning to taste.
7. Drizzle over your favorite spring greens and serve your friends and family.

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*Chef Bobo's Good Food Cookbook