

Tangerine Vinaigrette

***Carolyn
Thurston's
Cookbook***

<http://www.tastingspoons.blogspot.com>

<http://www.recipezaar.com/95332>

Yield: 2 cups

From "Our House, South County" cooking school

Servings: 16

Preparation Time: 10 minutes

Start to Finish Time: 10 minutes

Very citrus-y tasting dressing.



Combine all the ingredients except the oil and whisk to blend and dissolve the sugar. Slowly whisk in the oil to emulsify and thicken. This is better if made the day before using, and it will keep for 2 weeks in the refrigerator

1 tablespoon garlic, minced
1 tablespoon shallot, minced
1/4 cup fresh orange juice
1 tablespoon grated orange peel
4 tablespoons fresh lime juice
1 tablespoon grated lime rind
10 tablespoons tangerine juice, fresh
1 1/2 tablespoons lemon juice, fresh
2 tablespoons sugar, or Splenda
3/4 cup extra virgin olive oil

Serving Ideas: Makes a lovely dressing for a salad of baby spinach, caramelized walnuts, sliced fresh oranges and pomegranate seeds.

Per Serving (excluding unknown items): 105 Calories; 10g Fat (85.1% calories from fat); trace Protein; 4g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 0 Vegetable; 0 Fruit; 2 Fat; 0 Other Carbohydrates.