



Michigan Restaurant & Lodging Association
EDUCATIONAL FOUNDATION

MRLAEF

Ingredients

1 shallot, peeled and roughly chopped
3/4 cup olive oil
1/4 cup champagne vinegar
4 tsp chopped fresh tarragon, or 2 tsp dried
2 tsp dried dill
2 tsp dried parsley
1 1/2 tsp honey
2 tsp Dijon mustard
3/4 tsp salt
Ground pepper

Directions

Combine shallot, oil, vinegar, honey, tarragon, mustard, salt and pepper in a blender. Puree until smooth.

Serve immediately or store refrigerated tightly covered for up to a week.

This is great served over greens like Arugula. Or try it over green beans or asparagus, fantastic! This is also wonderful in a bean salad.

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Nutritional Information

Calories per serving

Total Fat

Saturated Fat

Cholesterol

Sodium

Total Carbohydrates

Dietary Fiber

Protein

Servings 12

113

12.7 g

1.8g

0

158 mg

0.9g

0.1g

0.2g