

Blood Orange Vinaigrette

From Sassan Rostamian at Sauce on Hampton (restaurant)



Servings: 6

Sassan Rostamian is the chef at Sauce on Hampton. He makes a salad with a blood orange vinaigrette: baby spinach, thinly sliced fennel, thinly sliced celery, avocado slices, almonds, and Cara cara pink navel suprêmes.

1. Place all ingredients except olive oil in a blender, mix for roughly ten seconds.
2. SLOWLY add first drops of olive oil to create emulsion. Slowly continue adding oil until complete. Taste for seasoning.

3/8 cup orange juice, from blood oranges

2 tablespoons apple cider vinegar

1/2 teaspoon Dijon mustard

1/2 teaspoon sea salt

1/2 teaspoon fresh garlic, minced

1/8 teaspoon ground black pepper

1 cup extra virgin olive oil

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>

Per Serving (excluding unknown items): 327 Calories; 36g Fat (97.4% calories from fat); trace Protein; 2g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 162mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 7 Fat; 0 Other Carbohydrates.