

A Recipe from...



GARLIC BALSAMIC VINAIGRETTE

2 TBS GARLIC BALSAMIC VINEGAR

1 TBS RED WINE VINEGAR

1 TBS DIJON MUSTARD

1 TSP LITE BROWN SUGAR

1 CLOVE GRUSH FRESH GARLIC

1/2 TSP SALT

1/4 TSP FRESHLY GROUND BLACK PEPPER

3/4 CUP GARLIC CHILI OR REG EXTRA VIRGIN OLIVE OIL

In a medium bowl, whisk garlic balsamic vinegar, red wine vinegar, dijon mustard, brown sugar, garlic, salt, and pepper until mixed. Then, radually whisk in the garlic olive oil until smooth.

Yields about 1 cup.