



RASPBERRY BALSAMIC VINAIGRETTE

THE REWARD IS WORTH THE JOURNEY if you can find the elusive raspberry balsamic vinegar, but regular balsamic will work in a pinch. The flavor profile is outstanding when adding fresh raspberries to a small-batch vinegar. Sometimes larger grocery stores will have things like this, but the sure-fire way to find it is at a high-end olive oil and vinegar boutique. My local go-to is the Gruene Olive Tasting Room right down the street from the Gruene Hall-Dancehall in New Braunfels, Texas.



Emulsion: A uniform suspension of two unmixable liquids.

Palate: The appreciation of taste and flavor a person has for foods, especially when sophisticated and discriminating.

QTY UNIT EQUIPMENT

1	ea.	Blender, about one liter capacity
1	ea.	Rubber spatula, 10"

QTY UNIT INGREDIENTS

1	cup	Raspberries, fresh, organic if possible
1	Tbsp.	Pure cane sugar
½	cup	Raspberry balsamic vinegar
¼	Tbsp.	Black pepper, restaurant grind, 22-28 mesh
1	tsp.	Stoneground mustard, Inglehoffer® Original
1	Tbsp.	Kosher salt, Diamond Crystal®
¾	cup+	Grapeseed oil

INSTRUCTIONS

1. Place all ingredients except the oil into the blender.
2. Put the blender cover on and start blending on low to get the emulsion started. Then uncover the small opening on the blender top and slowly stream in the rest of the oil while the blender is working.
3. After all the oil has been added, the vinaigrette can be removed with a rubber spatula and is ready to serve. It can also be stored in a labeled, airtight container in the fridge for up to five days. Enjoy!