

Orange-Shallot Vinaigrette

Diana Andrews

Fine Cooking Magazine - June/July 2020

*6 tablespoons extra-virgin
olive oil
1/2 teaspoon finely grated
orange zest
3 tablespoons fresh orange
juice
2 tablespoons shallot,
minced
1 tablespoon champagne
vinegar
1 teaspoon honey
1/2 teaspoon Kosher salt*

In a small bowl, whisk the olive oil, zest, orange juice, shallot, vinegar, honey and Kosher salt.

Refrigerate until use.

Per Serving (excluding unknown items): 773 Calories; 81g Fat (92.5% calories from fat); 1g Protein; 14g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 943mg Sodium. Exchanges: 1/2 Vegetable; 1/2 Fruit; 16 Fat; 1/2 Other Carbohydrates.