

## **Roasted Chile Vinaigrette**

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**Total Time: 10 minutes**

**1/2 cup seasoned rice vinegar**

**2 tablespoons granulated sugar**

**1/2 cup fresh Anaheim chile peppers, roasted and coarsely chopped**

**1 clove garlic, peeled**

**1/3 cup canola oil**

**Kosher salt**

**freshly ground pepper, to taste**

**fresh cilantro**

In a blender, combine the vinegar, sugar, the roasted chiles and the garlic.

Cover and blend until well combined. With the blender running, slowly add the canola oil in a steady stream until the vinaigrette is thickened.

Season to taste with salt and pepper.

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Per Serving (excluding unknown items): 754 Calories; 72g Fat (83.0% calories from fat); trace Protein; 33g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 2mg Sodium. Exchanges: 0 Vegetable; 14 1/2 Fat; 2 Other Carbohydrates.