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RENÉE'S RECIPE BOX

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TO: ALL LOVERS OF GOOD VINAIGRETTE DRESSINGS  
FROM: RENÉE BERBERIAN  
DATE: 4/12/2001

HONEY MUSTARD VINAIGRETTE

**Ingredients**

Add balsamic vinegar and mustard together using a hand held blender or whisk. Your blender will need the flat tipped plastic disc attachment for the entire blending process; (this piece is used to infuse with air and add volume). Blend on high. If you do not have a hand held blender, then a whisk used with constant and quick wrist motion will also work.

1. a. 2 1/3 Cups Balsamic Vinegar  
b. 1/2 Cup Grey Poupon Mustard  
c. 1/2 Cup Maille Old Style Whole Grain Dijon Mustard

Add section 2 ingredients in order. Oil should be added by trickling it in slowly constantly blending or whisking non-stop. If the oil is added to quickly, your dressing will never infuse and will be ruined. A correctly infused dressing will not separate and will be rich and creamy. Add the honey after infusing the oil, vinegar and mustard mixture – continue to blend.

2. a. 1 1/2 Cups Virgin Olive Oil (extra virgin or light – to your taste)  
b. 2/3 Cup Honey

Add section 3 ingredients, constantly blending or whisking. Once all of the ingredients have been incorporated, transfer to serving cruets. This dressing will yield 6 cups and can be used on salad, over cold chicken, as a dip for artichokes, etc. etc. Enjoy!!!

3. a. 1/4 Cup Capers  
b. 1 Overflowing TBS. Dried Parsley Flakes  
c. 1 TBS. Dried Chopped Chives  
d. 1 TBS. Dried Cilantro  
e. 1 TBS. Dried Basil Leaves  
f. 1 Overflowing TSP. Dried Orange Peel  
g. 1 TSP. Dried Dill Weed  
h. 1 TSP. Black Pepper