



Souri Olive Oil Dressing

December 17, 2014



The intense flavor of the Souri olive pairs beautifully with a slightly sweet vinegar for this delicious dressing. Use to dress a hearty salad or drizzle over roasted vegetables. Other vinegars that will work well with this olive oil are champagne or a floral or honey vinegar. A selection of these vinegars and Makura olive oil can be found at Ah Love Oil & Vinegar in Shirlington, Mosaic District and Union Market and other specialty shops. *Recipe from Cary Kelly, owner of Ah Love Oil & Vinegar.*

Prep time: 5 mins

Cook time: None

Yield: 1/2 cup dressing

Ingredients

3 tablespoons white balsamic vinegar

Pinch of sea salt

Pinch of black pepper

1/2 garlic clove

1 teaspoon Dijon-style mustard

1/4 cup Souri olive oil

Preparation

Place all ingredients except olive oil in a blender. Pulse until combined. With blender running very slowly drizzle in olive oil. When your olive oil has all been added, you should have a thick dressing. If it is too thick for your taste, blend in 1 tablespoon cold water.