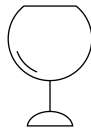


ROASTED SHALLOT RASPBERRY VINAIGRETTE



INGREDIENTS

- 4 ounces shallots, peeled and cut into chunks
- 2 cloves garlic, chopped
- 1 cup extra virgin olive oil
- 1/2 cup [Monin Raspberry Syrup](#)
- 1/4 cup rice wine vinegar
- 2 tablespoons balsamic vinegar
- 2 tablespoons Honey Sweetener
- 1/2 teaspoon sea salt
- 1/4 teaspoon fresh ground pepper
- 1/4 vegetable oil
- 1 tablespoon Italian parsley, fine chopped



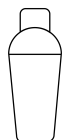
GLASSWARE

Culinary



GARNISHES

none



PREPARATION

1. Pre-heat oven to 350°F. In a baking dish add shallots, garlic and oil. Cover and place in oven for 45 minutes or until shallots and garlic are softened and just turning brown. Remove from oven and let cool. Place shallot/garlic and olive oil in a blender. Add remaining ingredients, minus veg oil and

parsley. Blend until smooth. Remove top of blender lid and while blender is running drizzle in vegetable oil. Pour dressing into a mixing bowl and whip in parsley. Chill dressing and keep for service.