

# Balsamic Vinaigrette

*My other half was eating lots of salads and using a chemical bath of dressing known as most bottled brands. Balsamic, at that time, was his favorite. I created this to take the place of bottled dressing.*

*It's not only great on salads, but it is the secret ingredient in the Antipasto di Pesce. Fast, easy and delicious, there is no excuse not to make your own dressing.*

2/3 cup	extra-virgin olive oil
1/2 cup	balsamic vinegar
1½ Tbs	fresh parsley, chopped
1 rd Tbs	garlic, minced
2 tsp	fresh lemon juice
1/2 Tbs	oregano
1 tsp	molasses
1 tsp	black pepper
1/2 tsp	basil
1/2 tsp	marjoram
1/2 tsp	salt
1/8 tsp	chervil

## Procedure

- Put all the ingredients into a blender and blend until emulsified.
- Refrigerate. Will last up to 3 months.

**Yield: approximately 1½ cups**