

Posted on 10 October 2012

by ewfood

Easy, Breezy Vinaigrette Sauce

Ingredients

1 teaspoon salt
1/8 teaspoon black pepper
Few grains cayenne
1 tablespoon Tarragon vinegar
2 tablespoons Malt vinegar
1/2 cup Olive oil
1 tablespoon chopped olives
1 tablespoon chopped pickle
1 tablespoon chopped green or red pepper
1 teaspoon chopped parsley
1-1/2 teaspoons chopped chives

Preparation

1. Put salt, pepper and cayenne in bowl, add oil slowly stirring constantly, add remaining ingredients and blend thoroughly.

Cooks Note