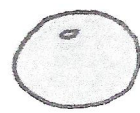
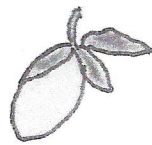


Citrus Dressing



$\frac{1}{2}$ cup fresh-squeezed orange juice, (use blood oranges for a beautiful ruby colored dressing.)

1 tablespoon rice vinegar

1 small shallot, peeled and minced

1 inch strip of lemon peel - use a potato peeler for this

1 teaspoon salt

$\frac{3}{4}$ cup extra virgin olive oil

In a medium sized bowl, combine orange juice, rice vinegar, shallot, lemon peel and salt. Add the olive oil by pouring in a thin stream, while whisking constantly. This dressing is best if made ahead to allow the flavors to develop. Makes approximately $1\frac{1}{4}$ cups.

