



CHAMPAGNE & PORT WINE VINAIGRETTE

BY TONY SETA, CMC

INGREDIENTS

1/2 cup Champagne Vinaigrette
1/2 cup Port Wine
3 T White Balsamic Vinegar
3 T Balsamic Vinegar
12 oz Dried Figs, stems removed & cut quarters
2 ea Shallots, minced
3/4 t Kosher Salt
3/4 t Black Pepper, fresh ground
4 t Brown sugar
2 t Dijon Mustard
1/4 cup Walnut Oil
1/2 cup Peanut Oil

METHOD

1. Bring the Port wine, brown sugar & dried figs to a simmer and removed from the heat. Allow to rest & cool for 30 minutes.
2. Pour the port & figs into a stainless steel bowl (must be cool to the touch).
3. Incorporate the Balsamic Vinegars, minced shallots, Dijon mustard, salt, pepper into the port wine & figs with a wire whisk.
4. Combine the walnut & peanut oil then slowly incorporate into the port wine mixture with a wire whisk.

YIELD: 2.5 CUPS