

Cabernet Vinaigrette (yields 2 qts)

2½ oz shallots, rough chopped

1 clove garlic

1½ cups cabernet vinegar

¼ cup buckwheat honey

1¼ oz chervil, leaves and stems

2 Tbsp dijon mustard

5 tsp salt

3 cups xv olive oil

3 cups canola oil

1. Puree first 7 ingredients in blender.
2. With motor still running, slowly drizzle in oils until emulsified.