

Thai Vinaigrette (yields 2 qts)

1 cup key lime juice
1 cup palm sugar syrup
½ cup fish sauce
3 red bird chiles
1 oz cilantro, leaves and stems
½ oz mint leaves
¼ oz garlic cloves
¼ oz basil leaves
5 cups canola oil
⅛ tsp xanthan gum

1. Puree first 8 ingredients in blender.
2. With motor running, drizzle in canola oil.
3. With motor still running, slowly dust in xanthan gum until emulsified.