



CARROT CURRY VINAIGRETTE

1 cup of organic carrot juice
1 tablespoon curry powder
½ cup organic canola oil
2 teaspoons honey
1 tablespoon chopped shallots
2 tablespoons fresh squeezed organic lemon juice
salt to taste
black pepper to taste

In a medium sauce pot, add carrot juice and reduce over low heat until the juice resembles thick syrup.

In a sauce pan, slowly heat curry powder with canola oil until fragrant. Turn off heat and cool before using.

In mixing bowl, add lemon juice and shallots. Macerate the shallots for twenty minutes. Add reduced carrot juice, honey and slowly whisk in curry oil. Finish with salt and pepper.