



ORANGE VINAIGRETTE

1 cup fresh orange juice
3 tablespoons fresh orange juice
3 tablespoons champagne vinegar
2 tablespoons olive oil
1 teaspoon orange zest
½ shallot, finely chopped
salt to taste

In a medium sauce pot, add one cup orange juice and orange zest and reduce over low heat until juice resembles thick syrup. Turn off the heat and cool the orange syrup.

In a mixing bowl, add three tablespoons orange juice, three tablespoons champagne vinegar, shallots and macerate for twenty minutes.

Add the reduced orange juice to the macerated shallot mixture and slowly whisk in the olive oil.