



Italian Dressing

INGREDIENTS:

1 1/4 cup	Red Wine Vinegar
2 oz	Onion diced
2 oz	Green pepper diced
3 cloves	Garlic chopped
5 tbsp	Sugar or Splenda
3 tbsp	Italian Seasoning
1 1/2 tbsp	Salt
1/2 tsp	Black Pepper Coarse Grind

2	Egg yolks
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3 cups	Extra Virgin Olive Oil
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INSTRUCTIONS:

1. Put the first eight ingredients in a stainless steel bowl. Bring to a boil, reduce to a simmer. Simmer for three minutes.
2. Put the two yolks in a bowl. Using a whisk, temper the yolks with the hot mixture. (*Slowly* add the liquid to the yolks while whisking constantly)
3. Put mixture into a blender. While mixing on high, slowly drizzle in the olive oil. Cool, cover, refrigerate.

****Note:** You can adjust the seasonings to match your flavor preferences