

# Garlic-Basil Salad Dressing

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## **INGREDIENTS:**

- 1 clove garlic
- 1 shallot
- 2 tablespoons red wine vinegar
- 1/2 teaspoon salt
- 1/8 teaspoon freshly ground black pepper
- 2 tablespoons Dijon mustard
- 1 tablespoon sugar
- 3/4 cup canola, corn or other vegetable oil
- 15 fresh basil leaves

## **DIRECTIONS:**

- Turn on the food processor with the steel knife and drop the garlic and shallot down the feed tube onto the spinning blade to mince.
- Add the vinegar, salt, pepper, mustard and sugar.
- With the processor running, slowly drizzle in the oil.
- Add the basil leaves and coarsely chop with several on/off pulses.
- Scrape down the inside of the food processor bowl, then close the lid and give it a few more pulses.
- All done. Dressing will keep in an airtight container in the fridge for about a week.