



GROUP RECIPE PRO - USAF - 2

# Base-Red Wine Vinaigrette

**Categories:** Dressings, Marinades

**Yield:**   **Prep Time:**   **Portion Size:**

1 gal   15 minutes   1.5 oz

## Step 1

1/2 cup • Cornstarch

Vegetable stock, low sodium as needed

Combine the cornstarch with enough cold stock to form a watery thin paste.

## Step 2

64 fl oz • Vegetable stock, low sodium

32 fl oz • Red wine vinegar

Bring the stock to a boil, stir in cornstarch slurry. Return to a boil, stirring constantly until stock thickens, about 2 minutes. Remove from heat, stir in vinegar, and cool completely.

## Step 3

32 fl oz • Olive oil

1/4 cup • Fresh Basil or oregano • chopped

1 tbsp • Kosher salt

Ground black pepper to taste

Gradually whisk in oil. Season with basil, salt and black pepper.

(If fresh isn't available, add in dried herbs)

## Nutritional Analysis

<b>Calories</b>	99		
<b>Protein</b>	0g	0	0%
<b>Carbs</b>	1g	4	4%
<b>Fat</b>	10g	90	91%
<b>Cholesterol</b>			
<b>Sodium</b>	79mg		

Information is on a per portion basis.

## Notes

Saturated Fat: 1g

Fiber: 0g