

## “Blueberry Balsamic Vinaigrette”

**Recipe HACCP Process:** #1 No Cook

**Serving Size:** 2 Tablespoons

**Yield:** 50

**Source:** JSI Back to Basics: Building Flavors that Excite *(adapted from Waltham Public Schools)*

### Ingredients:

Ingredient Name	Measurements
Blueberries, frozen, thawed	1 qt + 2 ¼ cup
Vinegar, balsamic	3 1/8 cup
Honey	¾ cup + ½ Tbsp
Dijon mustard	¾ cup + ½ Tbsp
Salt, kosher	2 tsp
Pepper, black, ground	½ tsp
Oil, olive	1 qt + ½ cup

*\*Note: Choose USDA foods whenever available to save on cost.*

### Instructions:

1. Add all ingredients, except olive oil, to a food processor, blender, or container to use emulsion blender.
2. Slowly stream in olive oil as the other ingredients are all being blended.
3. Store in refrigerator for up to a week.
4. Hold for cold service at 41° or lower.

**Nutritional Analysis:**

<b>Nutrients</b>	<b>Amount based on one serving</b>
Calories	223.01 kcal
Total Fat	20.75 g
Saturated Fat	2.81 g
Trans Fat	0.00 g
Cholesterol	0.00 mg
Sodium	170.51 mg
Total Carbohydrate	9.48 g
Dietary Fiber	0.57 g
Total Sugars	6.74 g
Protein	0.18 g

*\*Note: For schools with access to Mosaic, these recipes are also available to import from the Community recipe section by searching the recipe name or using the search term of "John C. Stalker" as the district.*