



POMEGRANATE VINAIGRETTE **Bari Gourmet "Fruity"**

Ingredients

1/2 cup **Bari Gourmet Fruity extra virgin olive oil**
4 Tablespoons pomegranate juice
1 tablespoons red wine vinegar
2 garlic cloves, minced
1 small shallot, minced
1 teaspoon Dijon-style mustard
1/2 teaspoon dried basil leaf
1/2 teaspoon dried marjoram leaf
1/2 teaspoon salt
1/2 teaspoon freshly ground black pepper

Method

Place all ingredients into a jar, crushing dried herbs with your fingertips, and shake vigorously until combined. Or, place all ingredients into a bowl and whisk together.

Use vinaigrette to dress salad greens, lightly steamed vegetables, or use as a marinade for beef, lamb, or chicken.

Makes about 1 cup of vinaigrette.