

Creamy Gorgonzola Vinaigrette

Chef John Hughes

COOK with JOHN

Internet Address: www.cookwithjohn.com

Servings: 12

Yield: 20 fluid ounces

6 Ounces Gorgonzola Cheese,
Finest Quality, crumbled
1 Teaspoon Dijon Mustard
1 Teaspoon Fresh Garlic,
finely minced
1/4 Teaspoon Cracked Black
Pepper
1 Teaspoon Sea Salt
4 Fluid Ounces Champagne
Vinegar
12 Fluid Ounces Organic Extra
Virgin Olive Oil
2 Dashes Hot Pepper Sauce,
optional

Place the crumbled gorgonzola cheese, dijon mustard, fresh garlic, sea salt, cracked black pepper and champagne vinegar into the bowl of a food processor. With the top securely in place, start by pulsing the ingredients so as to incorporate them together.

Now run the food processor constantly running, slowly drizzle in the extra virgin olive oil until thick and creamy. Stop food processor and adjust seasoning with more sea salt and cracked black pepper if needed. Add the hot pepper sauce if desired and then pulse again a few times to incorporate.

Scrape contents of bowl into glass jar or non-reactive container and refrigerate for at least 4 hours or overnight.

Per Serving (excluding unknown items): 291 Calories; 32g Fat (94.3% calories from fat); 3g Protein; 1g Carbohydrate; trace Dietary Fiber; 13mg Cholesterol; 362mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 6 Fat; 0 Other Carbohydrates.

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