

Creamy Vinaigrette

Yield: 5 Cups

4	shallots	1	egg
1	cup red wine vinegar	3	cups salad oil
1	tablespoon worcestershire sauce	1	cup olive oil
1	tablespoon Dijon mustard		salt and freshly ground pepper to taste
		1	tablespoon chopped parsley

1. In a food processor, combine the shallots, vinegar, worcestershire sauce, mustard, and egg. Process for 30 seconds. Slowly add the oils. Add the chopped parsley and pulse once or twice. Add salt and pepper to taste.