BASIL BALSAMIC DRESSING

INGREDIENTS:

1 cups	Basil leaves, whole, packed
4 tsp.	Garlic, chopped
½ tsp.	Salt
2 medium	Shallots, peeled, coarsely chopped
2 tbsp.	Sugar
1 ½ cups	Dark balsamic vinegar
Dash	White pepper
¾ cups	Extra virgin olive oil

METHOD:

- Place all of the ingredients except the olive oil in a high speed blender
- Process for 1 minute
- Remove pour top from blender cap and slowly pour olive oil in a steady stream into the mixture while blending until dressing forms an emulsion
- Refrigerate

Yield: 3 cups
Serving Size: 2 tbsp.
Calories: 68
Fat: 7 gm.