

REFRESHING

EASY

## Citrus Vinaigrette

- 1 Citrus Fruit (Fresh) \*
- 3 T Olive Oil (Extra Virgin)
- ½ t Kosher Salt
- ¼ t Freshly Ground Pepper
- 1 t Sugar



\* Lemons, Limes, Grapefruit, Oranges, Blood Oranges, Kumquats

Executive Chef Charles Wiley

Gluten-free

Circa 2010

1. Remove citrus fruit skin and rind w/knife.
2. Remove the segments over a bowl to catch all the juice; squeeze the rind over the same bowl.
3. Strain liquid to remove seeds.
4. Cut the segments into bite size pieces.
5. Add Olive Oil, Salt, Pepper, Sugar (if needed) all to taste. \*\*
6. Arrange segments on salad, fish, poultry or pork and drizzle with the refreshing Citrus Vinaigrette.

\*\* Options: Add small **Shallot** (diced) or **Dijon Mustard** to taste.

