

Nicole's Marionberry Vinaigrette

Receiving:

Receive and refrigerate ingredients at or below 40°F until ready to use.

Same Day Service Cooking Directions:

Sanitize work area with bleach & water solution. Wash hands before food preparation.

Ingredients

Dried Mustard
Rice Wine Vinegar
Marionberry Jam
Water
Water
Olive Oil



Equipment

1 Large Bowl or Hotel Pan
1 Large Whisk
Measuring Spoons
Measuring Containers



*Visit WebSMARTT for ingredient amounts.

Measure the dried mustard and vinegar into a large bowl or hotel pan.

Whisk the mustard and vinegar to combine.

Add the marionberry jam and water. Whisk to combine.

Measure the olive oil into a clear measuring container. Slowly pour the olive oil into the bowl with the mustard, vinegar, jam and water. Whisk the oil into the other ingredients as you pour it.

1.



3.



6.



2.



4.



7.



5.



To Serve:

Take the prepared dressing out of refrigeration at least 30 minutes before service time to allow oil to become liquid again. Serve dressing in drip cups or salad dressing dispensers alongside the salad bar.