

## GORGONZOLA BALSAMIC VINAIGRETTE *with Pesto*

*makes about 1½ cups (375 mL)*

1 cup	PASTENE Extra Virgin Olive Oil	250 mL
⅓ cup	PASTENE Balsamic Vinegar	75 mL
2 tbsp	PASTENE Pesto Basil Sauce	30 mL
2 tbsp	Gorgonzola or blue cheese	30 mL
	salt and freshly ground pepper	

- Combine first three ingredients until well mixed. Mash Gorgonzola with a fork, then stir into oil mixture. Season to taste with salt and pepper.

## HERB Vinaigrette

*makes about 1½ cups (375 mL)*

⅓ cup	PASTENE Wine Vinegar	75 mL
1 cup	PASTENE Extra Virgin Olive Oil	250 mL
1	garlic clove, minced	1
2 tsp	chopped fresh parsley	10 mL
2 tsp	chopped fresh basil	10 mL
2 tsp	chopped fresh thyme	10 mL
	salt and pepper	

- Combine all ingredients in a jar with a tight-fitting lid and shake vigorously. Refrigerate or serve immediately on salads or cooked vegetables.

## ANCHOVY BALSAMIC Vinaigrette

*makes about 1½ cups (375 mL)*

1 cup	PASTENE Extra Virgin Olive Oil	250 mL
⅓ cup	PASTENE Balsamic Vinegar	75 mL
4	PASTENE Anchovy Fillets in Olive Oil, drained and finely chopped	4
2	garlic cloves, minced	2
1 tbsp	finely chopped fresh parsley	15 mL
1 tbsp	finely chopped fresh thyme	15 mL
1 tbsp	finely chopped fresh oregano	15 mL
1	bay leaf	1

- Pour olive oil and balsamic vinegar in a jar with a tight-fitting lid. Shake well. Add remaining ingredients and shake vigorously until well mixed.
- This dressing is great with pasta salad, cold meats (especially pork), vegetables (such as PASTENE Roasted Peppers), greens, seafood, or grilled meats.



## ***EXTRA VIRGIN OLIVE OIL AND ROASTED PEPPER Vinaigrette***

*makes about 1½ cups (375 mL)*

⅓ cup	PASTENE Roasted Peppers, drained and finely chopped	75 mL
1 cup	PASTENE Extra Virgin Olive Oil	250 mL
1 tbsp	finely chopped parsley	15 mL
1	garlic clove, minced	1
2 tbsp	PASTENE Balsamic Vinegar	30 mL
2 tbsp	PASTENE Wine Vinegar	30 mL
2	sprigs fresh thyme	2

- Combine all ingredients in a jar with a tight-fitting lid and shake vigorously. Serve on hot cooked vegetables or on salads.