**SQUEEZED GRAPEFRUIT TARRAGON VINAIGRETTE**

This dressing loves vegetables

A 5 Step Recipe

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Description automatically generated**

**PREP TIME:** 10 minutes

**COOK TIME:** 1 minutes

**TOTAL TIME:** 11 minutes

**YIELD:** 2 1/4 cups

**INGREDIENTS**

¾ cup GC Napa Valley cider Vinegar

½ cup grapefruit juice from 2 yellow grapefruits

1 cup GC Napa Valley Natural Blood Orange Olive Oil

½ tsp GC Napa Valley Natural Lemon Tellicherry Pepper

½ tsp. GC Napa Valley Chardonnay Finishing Sea Salt

1 Tbsp GC Napa Valley Natural Orange Infused Honey

(can substitute Lavender Honey)

2 Tbsp shallot, minced

1 tsp. Dijon mustard

2 Tbsp fresh tarragon leaves

**TO PREPARE**

* Heat over low heat Orange Infused Honey with cider vinegar until just warmed. Pour into medium sized bowl
* Squeeze juice from 2 white grapefruits to make ½ cup grapefruit juice
* Pull leaves from stems of fresh tarragon
* Add grapefruit juice, tarragon and all remaining ingredients all ingredients and whisk together until smooth.

**TO SERVE**

Drizzle over prepared salad.

**WINE PAIRING**

Citrus is easy on wine, so pair any salad made with this DRESSING withPietro Family Cellars Field Blend Red Wine, California

or 2018 Pietro Family Cellars Sauvignon Blanc Napa Valley

**SHOPPING LIST & ITEMS FROM YOUR PANTRY**

*Prefer organic, farmers market, garden grown, GMO-hormone-antibiotic-nitrate free products*

1 shallot

2 yellow grapefruits

cider vinegar

Dijon mustard

1 bunch fresh tarragon

GC Napa Valley Chardonnay Finishing Sea Salt

GC Napa Valley Natural Lemon Tellicherry Pepper

GC Napa Valley Natural Orange Infused Honey

**GC NAPA VALLEY PRODUCTS IN CURRENT SHIPMENT**

GC Napa Valley Natural Blood Orange Olive Oil

GC Napa Valley Natural Culinary Lavender Honey 8 oz jar