

# GREAT ESTATES OF THE *Okanagan*



## Inniskillin Vidal Icewine Vinaigrette on Bitter Greens

3 tbsp	Inniskillin Vidal Icewine
1 tbsp	White Wine Vinegar
1/2 tsp	Dijon Mustard
1/4 tsp	Salt
1/4 tsp	Pepper
1/3 cup	Light Olive Oil
1 tbsp	Minced Shallots
1 tbsp	Chopped Fresh Dill

Stir the Icewine with the vinegar, Dijon, salt and pepper until well combined. Whisking constantly, slowly drizzle in the olive oil, until mixture is emulsified. Stir in the shallot and dill. Makes 2/3 cup.

Recipe makes enough to coat up to 10 cups of salad ingredients. For a show stopping salad, toss this dressing with mixed bitter lettuces such as chicory, arugula and radicchio as well as chopped pears and pecans. Crumble goat or blue cheese over the salad before serving for a delicious finishing touch!