

Balsamic Vinaigrette

Makes a little over 5qts.

Ingredients

4 cups apple cider vinegar

4 cups balsamic vinegar 6 cups of olive oil

6 cups canola oil

½ cup of water ¼ cup Agave ½ cup dried oregano 2 tsp dried thyme 4 tsp dried basil ½ cup salt

6 TBS black pepper Instructions Combine all the ingredients in a stainless steel bowl and whisk thoroughly. Transfer to a plastic storage container and refrigerate.

The oil in the dressing may congeal in the refrigerator. This is normal. The dressing always needs to be taken out of the refrigeration about 30 minutes before serving.

VERY IMPORTANT!

Please always stir the dressing very well before transferring into smaller containers.