



LOCAL FOODS FOR GROWING MINDS

**FEED
OUR
FUTURE**

RECIPE CARD

Make this dish. Make an impact.

When you choose to buy, prepare and eat fresh, local foods, it's better for you and your community! What will you make today? Cook & share with #FeedOurFuture.



Local Herb Vinaigrette

Featured Item: Herbs

Serving Size: 2 tbsp. • Number of Servings: 50

HACCP Process # 1:

• No Cook

Child Nutrition Credit:

• None

INGREDIENTS

- 1 1/2 cup, 1 Tbsp.** Vinegar, Apple Cider 5% 4-1 Gallon
- 3/4 c., 1 1/2 tsp.** Honey, 6lb. Jug 4/Case
- 1 qt., 2/3 cup, 1 tsp.** Canola Oil, 1 gal x 3
- 1 1/2 cup, 1 Tbsp., chopped** Local fresh herb, fresh, 1lb package 1/case
- 1/3 cup, 2 3/4 tsp.** Lemon Juice, 32 Fl Oz Bottle
- 1/4 cup, 1/2 tsp.** Garlic, Fresh, peeled, 5lb. bag
- 1 tbsp., 1 3/4 tsp.** Spice salt, 25#bag

DIRECTIONS

1. In a mixing bowl, combine vinegar, honey, lemon juice, and garlic. Whisk well.
2. While whisking, slowly add canola oil.
3. Mix in chopped local herb.
4. Add salt to taste.

Source: Pisanick Partners, LLC.