



French Dressing

This dressing was the staple on the Cobb Salad at The Brown Derby Restaurants

Makes 3 cups

3/4 cup	red wine vinegar	1 tsp.	Dijon mustard
1/4 cup	water	3/4 tsp.	sea salt
1 tbsp.	Worcestershire sauce	1 clove	garlic, cut in half
2 tsp.	lemon juice	1 cup	extra virgin olive oil
1 tsp.	granulated sugar	1 cup	canola oil
1 tsp.	freshly ground pepper		

1. Add vinegar, water, Worcestershire sauce, lemon juice, sugar, pepper, mustard, salt, and garlic to a food processor work bowl fitted with metal blade. Puree for 15 seconds.
2. With the motor running, drizzle olive oil and canola oil through the feed tube until emulsified, about 1 minute.
3. Use immediately or cover tightly and store in the refrigerator until ready to use. Shake before using.