

Apple Vinaigrette Balsamic Vinaigrette

Disney's Animal Kingdom Lodge
Boma

Ingredients

- 1 ¼ cups Olive Oil
- ½ cup Lemon Juice, fresh squeezed
- 1 ½ each Lemon Zest, fresh
- 1/3 cup Cider Vinegar
- 2 each Apple, puree
- 1 tbsp. Dijon Mustard
- Kosher Salt to taste
- Fresh Ground Black Pepper to taste

Directions

1. Peel and shred about two apples through the mandolin and put in a stainless-steel bowl with the Dijon Mustard.
2. Whisk in the cider vinegar and the lemon juice, and slowly add in the olive oil.
3. Stir in the fresh grated lemon zests and mix well.
4. Adjust the seasonings with Kosher salt and fresh ground black pepper.

Ingredients

- ½ cup Balsamic Vinegar
- 2 T. Lemon Juice, fresh squeezed
- ½ cup Olive Oil
- ½ cup Extra Virgin Olive Oil
- 1 tbsp. Garlic, roasted, puree
- ½ each Red Onion, fine minced
- 1/8 cup Italian Parsley, chopped
- Kosher Salt to taste
- Fresh Ground Black Pepper to taste

Directions

1. Blend all the ingredients except the parsley until incorporate and smooth.
2. Add chopped parsley, check flavors, adjust seasoning if needed.

