

Mango Poppyseed Vinaigrette

Disney's Polynesian Village Resort

Spirit of Aloha Dinner Show



Ingredients

- 1 tbsp. corn syrup
- 2 tbsp. molasses
- 4 tbsp. sugar
- 1/2 mango pureed
- 1/2 cup apple cider vinegar
- 1 tsp garlic, chopped
- 1/2 tsp onion powder
- 2 cups canola oil
- 1 tbsp. Dijon mustard
- 1 tbsp. poppy seeds
- 1 pinch salt
- White pepper to taste

Directions

1. Wash and peel mango.
2. Dice into cubes and puree in food processor.
3. Continue blending and add the rest of the ingredients (except canola oil and poppy seeds), blend until creamy consistency.
4. Pour in canola oil slowly until completely emulsified; add poppy seeds at the very end.
5. Adjust seasoning to taste and keep refrigerated.

