



Lemon Sesame Vinaigrette

Fresh flavors of tart lemon and toasted sesame seeds combine to make a light and refreshing vinaigrette. Try with a blend of arugula, asparagus, sun-dried tomatoes, almonds and shaved parmesan.

Yield: 128 1-oz servings

INGREDIENTS

1 bag	Foothill Farms® Italian Vinaigrette Salad Dressing Mix (#V407)	1 qt	White vinegar
2 1/2 cups	Cold filtered tap water	1 cup	Lemon juice
2 Tbsp	Sesame seeds, toasted	1/2 gal	Vegetable oil
1/2 cup	Sesame oil		

INSTRUCTIONS

1. In a large mixing bowl, add contents of Italian Vinaigrette Salad Dressing Mix (6.5 oz) to 1 quart vinegar, 2½ cup cold water, 1 cup lemon juice and 2 Tbsp sesame seeds. Mix well with electric mixer at high speed until mix is dissolved and dressing is smooth.
2. Continue mixing and slowly add ½ gallon vegetable oil and ½ cup sesame oil. Mix at high speed for about two minutes until well mixed and evenly combined.
3. Store covered in the refrigerator. Stir thoroughly before using.