

Asoyia Vinaigrette



Ingredients:

- ½ cup ASOYIA **ULTRA** LOW LIN SOYBEAN OIL
- ¼ cup Your favorite vinegar
- Honey or sugar to taste (especially if your vinegar is high acid)
- Salt and freshly ground pepper to taste.

ASOYIA's naturally clean and light flavor will allow your choice of vinegar and herbs to spotlight your salad. Making vinaigrette is always best when done to personal preference; there are many unique vinegars to accompany ASOYIA in a salad dressing, why not try something different: Balsamic, Red Wine, White Wine, Champagne, Blueberry, Raspberry or Cider Vinegars or for a perky twist – use the juice of a freshly squeezed lemon or lime.

Print, trim, and fold on dotted line.

Asoyia Corporate Web Site: www.Asoyia.com

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Fax: 319.339.4647 | © 2009 - Asoyia **Ultra** is a product of Asoyia. Asoyia® is a registered trademark



1 finely crushed and minced clove of garlic (an old time favorite)
1 tablespoon minced fresh parsley (flat leaf is preferred by many Italians)
¼ teaspoon dried tarragon
¼ teaspoon dried basil (double it if it is fresh)
1 tablespoon Dijon Mustard

If you are using lemon or lime, squeeze out lots of the pulp for a little will give you enough juice – and squeeze out lots of the pulp for a little texture – and zest the lemon skin onto the salad. Yum!

Try adding one of these herbs/ingredients to vary the character and flavor or your vinaigrette:
Add honey or sugar and whisk until fully blended; add salt and pepper to taste.
Whisk together the ASOYIA and Vinegar until well mixed.

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