

BASIL VINIAGRETTE

1 small garlic clove
1 cup packed basil leaves, coarsely chopped
1/4 cup extra-virgin olive oil
1 1/2 tablespoons Champagne vinegar
Pinch of crushed red pepper
Salt and freshly ground black pepper to taste

1. In a food processor, pulse the garlic until chopped.
2. Add the basil and pulse until finely chopped.
3. Add the oil, vinegar and crushed red pepper and process until smooth.
4. Season with salt and pepper.

From *FoodAndWine.com*

USES

1. Wonderful over fresh tomatoes, hot roasted potatoes, pasta salad OR with fish, chicken or lamb.