

Mustard Vinaigrette

Makes 3 quarts

Olive oil	4 cups
Canola oil	4 cups
Balsamic vinegar	2 cups
Apple cider vinegar	1 cup
Agave	2 Tablespoon
Gulden's mustard	½ cup
Salt	1.5 tablespoons (or to taste)
Black pepper	1 tablespoon

Combine all ingredients in a large vegetable insert, pictured below:

Use the immersion blender to homogenize and emulsify the dressing. Pour into serving containers, cover, label and store in the walk-in.