

# CHEF AT THE MARKET

**Chef: Doni Greenberg, A News Cafe**

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## **No Fret Fruit Vinaigrette**

1 part fruit (peaches used for *Chef at the Market* demo)

1 part vinegar (white vinegar used for *Chef at the Market*)

2 parts olive oil (or canola oil)

½ cup sugar (may need more depending on tartness of fruit)

Puree fruit until smooth in a blender or food processor. Add vinegar and pulse until blended. With machine running, add olive oil in the thinnest, slowest stream possible so the fruit and vinegar are forced to accept it. The mixture should be thick and translucent. Stir in sugar.

If you use 1 cup of fruit, recipe will make approximately 4 cups of vinaigrette.

Use vinaigrette with appetizers, salads, ice cream or whatever else sounds good. For *Chef at the Market*, vinaigrette was drizzled over scrumptious appetizers of Indian flatbread with goat cheese feta, a basil leaf, fresh tomatoes, and sliced almonds.



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