



Carambola Vinaigrette

Utilizing ripe Carambola juice

INGREDIENTS

- .25 quarts **White Wine Vinegar**
- 1/3 cups **Ripe carambola juice**
- 1/3 cups **Dijon mustard**
- 1.5 teaspoon **Salt**
- 1 Tablespoon **Light brown sugar**
- 1/3 cups **Olive oil**
- .5 teaspoon **Dried basil**
- .25 tablespoons **Garlic powder**
- .5 tablespoons **Onion powder**
- .75 teaspoon **Black pepper**
- 1 quarts **Vegetable oil**

Makes approximately 1 quart (64 ounces), mix all ingredients except oil. Blend in oil slowly to emulsify

You can substitute other vinegars if you prefer something else. Spices can also be adjusted to your preference.

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