



Monsoon Curried Vinaigrette

This is a great versatile vinaigrette with greens, tomatoes, mango or peaches. Use your favorite Monsoon Coast blend. We love moghul Curry, Punjabi Garam Masala, Ras el Hanout. For a fiery vinaigrette, try using Durban Curry, Tobago Habanero Curry or Goan Vindaloo.

Ingredients:

2 cup fresh orange juice (about 6 oranges)

1 tsp Monsoon Coast curry

½ tsp salt

1 to 1 + ½ cup olive oil

Spices Used: Moghul Curry Punjabi Garam Masala Ras el Hanout Durban Curry Tobago Habanero Curry Goan Vindaloo

Prep Time: 5 mins

Cook Time: 25 mins

Instructions:

1 - In a sauce over medium heat, add the orange juice, Monsoon Coast curry and salt.

2 - Bring to a boil. Keep heat on medium and reduce liquid to about ½ cup (about 25 minutes). Take off heat and let cool down.

3 - Add oil slowly to the reduced orange juice while whisking constantly.

4 - Makes 2 cups. Keep refrigerated.

5 - Try on a summer salad of tomato and mango slices with basil leaves.