



## BUTTERMILK DRESSING

$\frac{1}{2}$  Egg Garlic Clove, minced  
1 Egg yolk, pasteurized  
 $\frac{1}{2}$  Ounces Sherry Vinegar  
 $\frac{1}{2}$  teaspoons Dijon mustard  
 $\frac{1}{2}$  Lemon, squeezed  
2 Tablespoons Parmesan cheese  
1 teaspoon Black Pepper  
2 Tablespoons Chopped Basil  
5 Ounces Vegetable Oil  
1 Ounces Olive Oil  
1 Ounce Buttermilk  
Salt to taste

### DIRECTIONS:

1. Combine egg yolk, garlic, vinegar, mustard, lemon juice, black pepper, and salt in a large cup.
2. Begin to blend with an emersion blender.
3. Slowly begin to add the vegetable oil. When half the oil is used add the parmesan and the basil.
4. Blend in the remaining vegetable oil, then blend in the buttermilk. Finish by blending in the olive oil and taste for seasoning.