

CopyCat Bonfish Grill Citrus Herb Vinaigrette

Ingredients

2/3 cup extra virgin olive oil
3 tablespoon sugar
3 tablespoons water
2 tablespoons white wine vinegar
4 teaspoons garlic
1 tablespoon Dijon Mustard
2 teaspoon lime juice
3 teaspoon lemon juice
2 teaspoon fresh parsley, minced
1/2 teaspoon dried basil
1/4 teaspoon dried oregano
1/4 teaspoon salt
1/8 teaspoon black pepper

Directions

Whisk everything in a bowl.

Microwave on high for one minute or until the mixture bubbles rapidly around the edge of the bowl.

Whisk for one minute until mixture forms an emulsion.

Cover and chill for one hour before serving.