

Tamarind Vinaigrette

Tamarind lends a rich flavor, with notes of raisin and dried fruit, to this versatile vinaigrette. This dressing is fantastic on mango and shrimp salad, Asian chicken salad, or a simple arugula salad.

By France C

Prep: 10 mins

Total: 10 mins

Servings: 6

Yield: 3 /4 cup



Ingredients

¼ cup rice vinegar

2 tablespoons tamarind concentrate

1 tablespoon pure maple syrup

1 tablespoon minced shallot

¼ teaspoon salt

⅛ teaspoon black pepper

⅓ cup extra-virgin olive oil

Directions

Combine rice vinegar, tamarind concentrate, maple syrup, shallot, salt, and pepper in the bowl of a small food processor or blender. Pulse to combine.

With the unit running, stream in the oil a bit at a time, until thoroughly emulsified.

Cook's Note:

Tamarind concentrate is a thick, syrupy liquid sold in a jar that can be found in Asian markets, or even in the international section of your grocery store.

Nutrition Facts

Per Serving: 122 calories; carbohydrates 2.6g; fat 12.5g; sodium 97.4mg.