

Marionberry Vinaigrette By Chef Tyna Mays-Schey

1 cup frozen Marionberries

1 tbsp Italian Herb Blend

$\frac{3}{4}$ cup Rice Wine Vinegar

2 $\frac{1}{4}$ cup olive oil blend (we use olive oil and canola oil)

2 tbsp ? light agave to balance flavor (I guess at this amount and use to taste)

Put berries and herbs in food processor bowl and blend. Leave processor running

Add rice wine vinegar and blend until combined and berries are pureed

Add oil very slowly and let it emulsify as you add it. If you add too fast it will break.

Add the agave a tablespoon at a time until it tastes balanced between sour and sweet.

Refrigerate until needed.