



# K-Paul's Louisiana Kitchen

416 CHARTRES STREET • NEW ORLEANS, LA 70130

## K-Paul's Dill Vinaigrette Dressing

Makes 2½ cups.

2 egg yolks  
4 tablespoons sweet pickle vinegar  
1 tablespoon balsamic vinegar  
2 tablespoons tamari  
2 tablespoons chopped fresh dill leaves  
¼ cup chopped (any color) bell peppers  
¼ teaspoon freshly squeezed lemon juice  
1 teaspoon Chef Paul Prudhomme's Vegetable Magic®  
1 teaspoon Chef Paul Prudhomme's Meat Magic®  
¼ teaspoon black pepper  
1 tablespoon finely chopped onions  
3 tablespoons chicken stock  
2 teaspoons sugar  
3 tablespoons olive oil  
1½ cups cottonseed oil

Place the egg yolks in a medium size bowl and add all the ingredients except the two oils. Whisk until thick and light in color, about 3 minutes. Combine the oils and, while whisking the yolk mixture, slowly add the oil in a thin, steady stream, then blend until smooth. You can use a blender, but if you do, add the dill and bell peppers at the end so they aren't pulverized.

If you have any questions, concerns or comments, call Executive Chef Paul Miller at (504) 596-2542.