

# GRIBICHE OIL

*Yield: 4 half-cup portions*

<b>Ingredients</b>	<b>Amounts</b>
Canola oil	¼ cup
Dijon mustard, grainy	1½ tsp.
Sherry vinegar	2 Tbsp.
Shallots, minced	1 Tbsp.
Capers, minced	1½ tsp.
Cornichon, minced	1½ tsp.
Tarragon, minced	¼ tsp.
Italian parsley, minced	1 tsp.
Chives minced	½ tsp.

## **Method**

1. In a mixing bowl, combine canola oil, Dijon mustard, vinegar, capers, cornichon, shallots, tarragon, parsley and chives and whisk together. Refrigerate immediately.

**Note:** The sauce can be refrigerated in a covered container for a up to 2 days.