

Fresh Herb & Wine Vinaigrette for Romaine and Roquefort Salad

Serves 8

- 2 tablespoons Cabernet Sauvignon
- 1/4 cup red wine vinegar
- 1 tablespoon lemon juice
- 1 1/2 teaspoons dry mustard
- 1 1/2 teaspoons sugar
- 1/4 cup chopped fresh basil
- 1 tablespoon chopped fresh chives
- 1 tablespoon chopped fresh parsley
- 1 tablespoon minced shallots
- 1 garlic clove, minced
- 1 cup olive oil
- salt and pepper to taste
- 2 heads romaine lettuce, washed, spun, and torn
- 4 oz. Roquefort cheese, crumbled

Combine first 10 ingredients in medium bowl. Gradually whisk in olive oil. Season to taste with salt and freshly ground pepper. Toss vinaigrette with lettuce and divide among 8 salad plates. Sprinkle with Roquefort and serve. (Attributed to the Pleasanton Hotel)

Made with Cooper-Garrod Cabernet Sauvignon