Monsoon Curried Vinaigrette
This is a great versatile vinaigrette with greens, tomatoes, mango or peaches. Use
your favorite Monsoon Coast blend. We love moghul Curry, Punjabi Garam Masala,
Ras el Hanout. For a fiery vinaigrette, try using Durban Curry, Tobago Habanero
Curry or Goan Vindaloo.
Ingredients:
2 cup fresh orange juice (about 6
oranges)
1 tsp Monsoon Coast curry
½ tsp salt
1 to 1 + ½ cup olive oil
Spices Used: Moghul CurryPunjabi Garam
MasalaRas el HanoutDurban CurryTobago
Habanero CurryGoan Vindaloo
Prep Time: 5 mins
Cook Time: 25 mins
Instructions:
1 - In a sauce over medium heat, add the orange juice, Monsoon
Coast curry and salt.
2 - Bring to a boil. Keep heat on medium and reduce liquid to
about ½ cup (about 25 minutes). Take off heat and let cool down.
3 - Add oil slowly to the reduced orange juice while whisking
constantly.
4 - Makes 2 cups. Keep refrigerated.
5 - Try on a summer salad of tomato and mango slices with basil
leaves.