

## Smoked Tomato Vinaigrette

*by Chef Brian Henry*

2 Roma tomatoes washed  
¼ cup cider vinegar  
¾ cup of Canola oil  
Mesquite wood chips

Lightly smoke the tomatoes with the mesquite until soft. In a tall measuring cup combine the tomatoes with the vinegar and puree with an immersion blender. If you do not have an immersion; blender you can use a food processor. Once the tomatoes are smooth with the machine still running slowly add the oil... continuing to blend until the oil and liquids are emulsified.

Season with salt and pepper



CHEF BRIAN HENRY