

# Sorrel-Green Peppercorn Aioli (dressing/sauce)

## INGREDIENTS

- 1/2 cup sorrel
- 1 tablespoon chervil or parsley, finely chopped
- 1 clove garlic, roughly chopped
- 1 shallot, roughly chopped
- 1 tablespoon green peppercorns
- 1 teaspoon vinegar
- 1 egg
- 1 cup olive or vegetable oil
- 1/2 teaspoon salt
- 1/4 teaspoon ground pepper

In blender, combine first seven ingredients and puree until blended. With blender running slowly add oil until sauce thickens.

Remove from blender and season with salt and pepper.

Refrigerate until ready to use – will keep up to 2 weeks in refrigerator.

Makes about 1 cup

*Source: Recipe created by Chef Joanna Jenkins, Warren, VT*

