



## Roasted Red Pepper Vinaigrette

*Adapted from Rachel Ray*

- 1 jar roasted red peppers, drained, seeds discarded
- 2 to 4 tablespoons olive oil
- 2 tablespoons balsamic vinegar
- 1 tablespoon honey
- kosher salt

Place peppers, vinegar, and honey in the work bowl of a food processor. With the food processor running, slowly add the olive oil through the feed tube. Process until the dressing is smooth. Add salt and taste for seasoning. Add additional balsamic vinegar and honey to taste.

---

*roasted red pepper vinaigrette* was posted by wendi on 13 may 2010 at [bonappetithon.com](http://bonappetithon.com)