



Recipe by Chef Anna

Famous Mother-in-law's Dressing

Combine egg yolks and mustard, mix well by hand. Slowly add oil while blending with an immersion blender. Add remaining ingredients and mix well until combined.

Ingredients:

- 1-liter (4 $\frac{1}{4}$ cups) canola oil
- 3 dl (1 $\frac{1}{4}$ cups) Dijon mustard
- $\frac{3}{4}$ ($\frac{1}{3}$ cup) dl sugar
- 250 ml (1 cup) red wine vinegar
- 2 dl ($\frac{3}{4}$ cup) orange juice (no pulp)
- 2 egg yolks
- $\frac{1}{2}$ tbs white pepper
- 1 tbs all spice
- 2 tbs dried tarragon



Chef Anna shares her Famous Mother-in-law's dressing recipe during the Puustelli Scandinavian Holiday cooking class