



Maple Leather Company & GreatBags® presents...  
Selections from our “Mucho Easy” Recipe Collection

### *Basil Parmesan Salad Dressing*

This recipe is a great use for any basil you can find in your garden or at the store. It is a treasured favorite, and came to us from from the Real Seafood Company Restaurant in Ann Arbor, Michigan. This recipe makes a restaurant-sized batch, so you will have to make some to share with friends or reduce the proportions.

#### ***Basil Parmesan Salad Dressing***

To make 4 bottles, (64 oz).

4 oz by weight fresh basil  
4 oz by weight fresh shallots  
8 oz by volume white wine vinegar  
4 oz by volume Dijon mustard

Pulse in food processor 3-4 pulses.

Add 32 oz olive oil  
16 oz by volume of finely grated parmesan cheese  
1 ½ Tbl. Kosher salt  
1 Tbl. ground black pepper

Pulse 2 short blasts-That is it.

Keep refrigerated. It is delicious and keeps quite well.

For more “Mucho Easy” recipes, visit [www.mapleleather.com/recipes](http://www.mapleleather.com/recipes)