

Calizo Italian Dressing



Ingredients:

- ¾ tsp. Dry Mustard
- 2 T Calizo Taste of Tuscany
- 1 T Calizo Hot Sauce
- 1 t tiny, unsalted, rinsed capers
- 1 finely chopped garlic clove
- ½ jar Calizo Artichokes with Orange
- ¾ cup Calizo Taggiasca Olives with Lemon and Orange
- ½ t salt
- ¾ t freshly ground pepper
- 3-4 drained pepperoncini, chopped
- ¾ Calizo Extra Virgin Olive Oil with Lemon
- 5-6 long shavings of fresh Parmesan cheese

Preparation:

- Mix all ingredients in a shaker bottle
- Thoroughly shake all ingredients till blended
- Refrigerate at least 15-30 minutes, Use lightly
- Best served over garden greens, Friese or Escarole whites
- With grape tomatoes, thinly sliced red onions, hearts of palm, Calizo Artichokes with Orange, and Calizo Taggiasca Olives with Lemon and Orange
- Shave fresh Parmesan cheese on the top

Enjoy!

