

Charred Jalapeno Vinaigrette

½ cup red onions, finely chopped
½ cup champagne vinegar
3 teaspoons kosher salt
1/3 cup honey
1/3 cup chopped cilantro
1 tablespoon Dijon mustard
1 teaspoon garlic, minced
1 ¼ cup olive oil
5 jalapenos, charred, peeled, seeded and diced

To char jalapenos, rub with oil; place on grill or in a hot oven. Cook till the skin is black. Let cool and peel, seed and dice.

Place all ingredients except the olive oil in a blender. Pulse blender till almost smooth. With the blender running on low speed, slowly pour in the olive oil.