

Yuengling BBQ Vinaigrette

Makes 6 Servings

Ingredients

- 1 Garlic Clove, minced
- 1 Shallot, minced
- 1 tablespoon fresh Chive, chopped fine
- 1 tablespoon fresh Parsley, chopped fine
- 3/4 Cup Olive Oil
- 1/8 Cup Aged Balsamic Vinegar
- 1/3 Cup Yuengling Barbecue Sauce
- 1 Lime, juiced
- 2 Slices Bacon, baked and crumbled

Procedure

Whisk all of the above ingredients together in a bowl until blended thoroughly. Heat vinaigrette on the stove until warm and chill to serve.