

Apple Cider Vinaigrette

Adapted very slightly from Michele Anna Jordan, from her book *Vinaigrettes and Other Dressings*

Internet address:



- 2 tablespoons apple juice, frozen concentrate
- 1 tablespoon water
- 2 tablespoons apple cider vinegar, [I use Bragg's brand]
- 3/4 teaspoon Kosher salt
- Freshly ground black pepper
- 6 tablespoons extra virgin olive oil, [I used about a tablespoon more]

Carolyn T's Blog - Tasting Spoons
<http://tastingspoons.com>

Servings: 6

VARIATIONS (I haven't tried any of these):

(1) Zesty - add 2 T. apricot, kumquat or fig jam and 3-4 minced garlic cloves.

Serve on pork or pork sliders.

(2) Mango - add 1/2 cup fresh mango puree and 2 T cilantro leaves. This one is best on fruit salads.

(3) Spicy - add 2 T. hot pepper jam - serve with chevre cheese and leafy greens.

(4) Smoky - add 1-2 tsp chipotle chili powder and a T. of creme fraiche. This particularly goes well with carrots, jicama and radishes.

1. In a glass jar add the apple juice concentrate and water. Stir or shake to combine.
2. Add the remaining ingredients and shake well before pouring over a green salad of your choice. Also goes well on a cabbage slaw or a chicken salad.

Yield: 2/3 cup

Per Serving (excluding unknown items): 130 Calories; 14g Fat (91.8% calories from fat); trace Protein; 3g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 237mg Sodium. Exchanges: 0 Fruit; 2 1/2 Fat.