

## Cranberry Juice Vinaigrette

Diane Phillips, cooking instructor, from a class, 12/2023



### Servings: 8

*This goes well with a field green salad (field greens mixed with some other lettuces, or arugula), then add some dried cranberries, toasted pecans and some little torn chunks of soft goat cheese (from the log).*

1. In a jar, combine the cranberry juice, rice vinegar, sugar, Dijon mustard and oil. Season with salt and pepper. Taste for acidity and add more oil if needed.

2. Use immediately or store in the refrigerator for up to two weeks.

Shake well before using.

1/4 cup cranberry juice, do not use diet

1/4 cup rice vinegar, do not use "seasoned"

1/4 cup sugar

2 tablespoons Dijon mustard

1/2 cup vegetable oil, or a smidge more if needed

*Serving Ideas: Serve on a field greens salad with dried cranberries, toasted pecans and little torn pieces of goat cheese.*

**Yield: 1 cup**

*Per Serving (excluding unknown items): 149 Calories; 14g*

*Fat (80.1% calories from fat); trace Protein; 7g*

*Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 42mg*

*Sodium; 7g Total Sugars; 0mg Vitamin D; 3mg*

*Calcium; trace Iron; 12mg Potassium; 5mg Phosphorus.*

*Exchanges: .*

**Carolyn T's Blog: [tastingspoons.com](http://tastingspoons.com)**