

Cranberry Vinaigrette

Dishing with Kathy Casey: Food, Fun, and Cocktails from Seattle's Culinary Diva

Culinary Fool blog

Internet Address:



Servings: 12

1. Place cranberries, sugar and vinegar in small saucepan and heat over medium heat until cranberries pop, 5 - 10 minutes.
2. Let cranberries cool slightly and then transfer to a blender. Puree (being careful to make sure the top doesn't pop off if they are still warm) the mixture until fairly smooth - there will still be pieces of bright red skin. Add the mustard and orange juice and lightly mix.
3. Transfer the mixture to a medium bowl. Slowly, slowly add the oil while continuously whisking until all oil has been incorporated and the mixture is emulsified.
4. Use immediately or store in the refrigerator.

Per Serving (excluding unknown items): 143 Calories; 14g Fat (83.5% calories from fat); trace Protein; 6g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 50mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Fruit; 2 1/2 Fat; 1/2 Other Carbohydrates.

Unctuous is the only word that comes to mind.

2/3 cup fresh cranberries, or frozen

1/4 cup sugar, or half sugar, half Splenda

1/2 cup white wine vinegar, or distilled vinegar

1 tsp. Dijon mustard

1/4 cup orange juice, or other citrus juice

3/4 cup vegetable oil

1/4 tsp salt

1/4 tsp black pepper

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