

Maple Vinaigrette

Sara's recipe she devised after tasting a similar one at a restaurant



Servings: 6

1. Combine ingredients in a small jar; shake well before serving on salad.
2. Ideally serve this on a green salad that also contains sliced beets (not pickled), goat cheese, walnuts and avocado.

1/3 cup EVOO

1/4 cup white wine vinegar

1/4 cup maple syrup

1 tablespoon Dijon mustard, heaping

salt and pepper to taste

Per Serving (excluding unknown items): 38 Calories; trace

Fat (0.2% calories from fat); trace Protein; 9g

Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 2mg

Sodium; 8g Total Sugars; 0mcg Vitamin D; 15mg

Calcium; trace Iron; 33mg Potassium; 1mg Phosphorus.

Exchanges: .

Carolyn T's Blog: tastingspoons.com