Molasses and Honey Vinaigrette

Vinaigrettes and Other Dressings, Jordan



2 tablespoons molasses, warmed

2 tablespoons honey, warmed (may need additional to taste)

6 tablespoons sherry vinegar (may need more to taste)

1 teaspoon kosher salt

1 small shallot, minced

3 tablespoons chopped pecans, toasted (optional)

2 teaspoons freshly ground white pepper

1 cup extra virgin olive oil

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

Servings: 12

Notes: Ideal for a cold sweet potato salad, spaghetti squash salad, roasted root vegetable salad. Also goes very well with a rustic green salad that contains roasted figs and goat cheese.

1. Place molasses and honey in a large screw-type jar (to hold 2 cups or more), then add vinegar and salt. Close jar tightly and shake vigorously until mixture is smooth.
2. Add shallot, pecans (if using), white pepper and olive oil. Close jar and shake again.
3. Taste and correct for sweetness, acid, salt and/or oil as needed. Use immediately, or store covered, at room temperature for up to 3 days. Shake dressing vigorously just before serving.

Per Serving (excluding unknown items): 194 Calories; 19g Fat (86.7% calories from fat); trace Protein; 6g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 158mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 4 Fat; 1/2 Other Carbohydrates.