

DRIED CHERRY VINAIGRETTE

Ingredients

1/3 cup dried cherries
2 cups strawberries
1 cup Raspberry Vinegar
1 1/2 cup Canola Oil
2 whole shallots
1/2 lemon
Dash Tabasco
2 tablespoons Kosher Salt
1/4 - 1/2 cup honey
T.T. black pepper

Process

In blender, puree cherries, strawberries, vinegar, shallots, lemon juice, Tabasco.
Add the oil slowly until the mix begins to thicken.

Add salt, pepper and honey slowly to desired taste as you will need to adjust the flavor depending on ingredients used for recipe.

Considerations

Vinegar – use the darkest, most opaque vinegar you can get.
Lemon juice binds the oil to the other ingredients.
Tabasco brings the flavor to the tongue a little better

Refrigerated, this dressing will last for a couple days.

We like this dressing on a fresh spinach salad with apples, dried cherries, candied pecans, scallions and feta cheese.