

Seasonal Spring Recipe

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Maple Vinaigrette

This dressing is perfect on any salad, especially with shrimp, it also serves as a great marinade for steak.

Ingredients

- ⇒ 1 teaspoon dry mustard
- ⇒ 1/2 teaspoon dried basil*
- ⇒ 1/4 cup balsamic or good quality wine, cider or maple vinegar
- ⇒ 1/4 cup Pure Vermont Maple Syrup
- ⇒ 1 Tablespoon lemon juice
- ⇒ 1 clove garlic, minced
- ⇒ 1 cup Extra Virgin olive oil
- ⇒ 1 teaspoon salt
- ⇒ 1/4 teaspoon ground pepper

Directions

1. Combine mustard and basil in a small bowl.
2. With a whisk, add vinegar, maple syrup, lemon juice and garlic.
3. Add olive oil and continue whisking until ingredients are well combined.
4. Season with salt and pepper.
5. Refrigerated, the dressing will keep for several weeks.



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