

Apple Cider Vinaigrette

Ingredients

- 1/4 cup apple cider or juice
- 1 Tablespoon apple cider vinegar
- 1 Tablespoon Dijon or horseradish mustard
- 1/4 cup olive oil
- 1/4 teaspoon each salt and pepper (optional, to taste)

Method

1. In a small bowl, screw-top jar or blender, combine the apple cider or juice, apple cider vinegar and mustard. Whisk, shake or blend until smooth.
2. Add olive, salt and pepper and whisk, shake or blend until combined.

Notes



I like the sweetness of the apple cider in this simple vinaigrette to complement a spicy meal.

Source: [Jamie Boys, anoregoncottage.com](http://jamieboys.com) (Yield: 2/3 cup)