

Cranberry Orange Vinaigrette

This recipe is wonderful for the autumn and winter holiday season. It goes great served over everything from fresh salads and wilted greens, to roasted chicken or turkey.

Prep time: 15 minutes

Makes 2½ cups or ~8 servings

Ingredients

- 1 cup fresh or frozen cranberries
- ¼ cup apple cider vinegar
- ¼ cup honey or pure maple syrup
- 1 teaspoon orange zest
- ¼ cup orange juice
- 3 tablespoons extra virgin olive oil
- 1 teaspoon Dijon mustard
- ½ teaspoon cinnamon
- ½ teaspoon salt
- Optional: 1/8 – 1/4 teaspoon cayenne pepper (or sub ¼ teaspoon red pepper flakes)
- 3-4 tablespoons water



Instructions

1. Heat the cranberries, apple cider vinegar, and maple syrup or honey in a medium saucepan over medium-high heat. Stir frequently until cranberries pop – this may take about 5 minutes.
2. Remove from the heat and stir in the orange zest, orange juice, olive oil, Dijon mustard, cinnamon, salt, and cayenne.
3. Transfer to a blender or using an immersion stick blender, add 2-3 tablespoons of water and puree the dressing until you've reached your desired consistency. Add additional water, if you like dressing to be thinner. Taste and adjust any seasonings as desired.
4. Enjoy warm or at room temperature.
5. Store any leftover dressing in a tightly sealed jar or container in the refrigerator for up to 2 weeks.

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