



Honey Crisp Apple Vinaigrette

Ingredients

*1 cup canola oil
1/3 cup Apple Cider vinegar
1 t minced garlic
1 T ground dried mustard
1 T Mirin-Seasoned Rice Wine
Honey Crisp Apple Syrup
Kosher salt to taste*

Directions

- 1. In a food processor or blender combine the vinegar, mustard, garlic, syrup, and Mirin.*
- 2. With the lid on, and add port open, start the processor. Let the processor run for five minutes. Gradually add (drizzle) the canola oil into the bowl while the processor is running. You will see the emulsion form. Continue adding the oil until complete.*
- 3. Stop the processor and taste the vinaigrette to adjust the taste by adding salt. Use the processor to blend in the seasoning.*