

Maple-Blueberry Vinaigrette

Recipe By : Chef David Jones CCC, Georgian College Culinary Programs
Serving Size : 25

Amount	Measure	Ingredient -- Preparation Method
5	ml	old-fashioned mustard
60	ml	red wine vinegar
120	ml	maple syrup
15	ml	lemon juice
1 1/4	cloves	garlic -- minced
5	g	shallot -- minced
250	ml	grapeseed oil
45	g	blueberries
		salt and pepper -- to taste

1. Combine minced garlic, shallots, mustard, lemon juice and blueberries in a bowl.
2. Add the vinegar.
3. Whisk rapidly while slowly drizzling in the oil.
4. Season to taste.

Source:
"www.wyemarsh.com"
Yield:
"500 ml"

Serving Ideas : Serve with your favourite salad greens.

NOTES : Blueberries may be replaced by any seasonal fruit.

The vinaigrette will need to be whisked up again prior to use if it is held for any length of time.