

Maple-Cider Vinaigrette

Makes $\frac{3}{4}$ cup of sauce

Ingredients

- $\frac{1}{4}$ cup Cider Vinegar
- $\frac{1}{2}$ cup Extra Virgin Olive Oil
- 1 tsp. Maple Syrup
- Dash of Salt
- $\frac{1}{4}$ tsp. Mustard
- Dash Ground Black Pepper



Directions

- 1 Combine ingredients in a plastic squirt bottle, taste and adjust seasoning as needed.

If you don't have a plastic squirt bottle to store this in, you can put it in any type of container and spoon the sauce over food.

Make sure you only put a small amount on food to flavor it and give it some slippery texture. It should cling to the food and should not be pooling around the food.