



Lavender Blueberry Vinaigrette
RECIPE MAKES 3 CUPS

- 3/4 cup red wine blueberry lavender vinegar*
- 1 teaspoon chopped fresh herbs such as tarragon, basil or thyme (or 1/2 teaspoon dried herbs)
- 1/4 cup honey
- squeeze of fresh lemon juice (2-3 tablespoons)
- 3 teaspoons salt
- 2 tablespoons Dijon
- 1/2 teaspoon pepper
- 1/4 teaspoon cayenne
- handful of fresh mint leaves, chopped fine
- 1 & 1/2 cups olive oil

In a blender, food processor or shaker jar with a tight fitting lid, combine vinegar, herbs, honey, lemon juice, salt, Dijon, peppers and mint. Blend or shake until smooth. With motor on low, drizzle in oil. If using a jar, shake vigorously until oil is incorporated. Store refrigerated.

*To make Blueberry Vinegar:

3 cups red wine vinegar

3 cups blueberries (frozen are fine)

1 bay leaf

In a large glass jar, place blueberries, bay and vinegar. Store covered in the refrigerator for 2-10 days. Strain through a strainer or coffee filter, pressing on solids to get as much juice from the berries as you can. Discard blueberries.