



## **Apple Cider Vinaigrette**

1 small shallot (or one lobe of a large), peeled, cored and quartered

1/3 cup extra-virgin olive oil

¼ cup apple cider vinegar

2 teaspoons Dijon mustard

1 teaspoons raw honey

½ teaspoon salt

¼ teaspoon freshly ground pepper

Puree shallot, oil, vinegar, mustard, honey, salt and pepper in a blender or mini prep or with an immersion blender in a large cup until smooth, about 30 seconds. Use immediately or store in a sealed jar in the refrigerator up to 1 week. Bring to room temperature before serving if it becomes solid.