

Homemade Raspberry Vinaigrette

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This is the real thing – No plastic bottle. No guar gum. No unpronounceable ingredients. Just raspberries, in a simple vinaigrette. Drizzle it on a salad of crisp greens with whole fresh raspberries, nuts, and goat cheese or bleu cheese.

TIME: 5 minutes

MAKES: About 3/4 cup

1/2 pint raspberries

2 teaspoons Dijon mustard

1 tablespoon freshly squeezed lemon juice

1 tablespoon red wine vinegar

1/3 cup extra virgin olive oil

Salt and freshly ground pepper, to taste

Place the raspberries, mustard, lemon juice, and vinegar in a blender or food processor and puree until smooth. With the motor running, add the oil in a slow, steady stream, and season to taste with the salt and pepper. Use immediately or refrigerate up to 3 days.