Cooking with WINE

wine Women IN the New Evangelization

"Arise and Eat" 1 Kings 19:5

Honey Apple Cider Vinaigrette

INGREDIENTS

- ½ cup extra-virgin olive oil
- 3 tablespoons apple cider vinegar
- 1 tablespoon Dijon mustard
- 1 tablespoon honey
- ½ teaspoon salt
- ¼ teaspoon freshly ground black pepper

DIRECTIONS

- Add the apple cider vinegar, Dijon mustard, honey, salt, and pepper to a small bowl or mason jar.
- Whisk together, or seal the jar and shake vigorously, until well combined.
- Slowly drizzle in the olive oil while whisking continuously until the dressing is smooth and emulsified.

Cook's Note: Store in a sealed container in the refrigerator. Shake or whisk well before serving, as the ingredients may separate.

Red Wine Vinaigrette

INGREDIENTS

- ⅓ cup extra-virgin olive oil
- ¼ cup organic red wine vinegar
- 1 tablespoon dried Italian herb seasoning
- 2 teaspoons salt
- 1 tablespoon yellow mustard
- 2 tablespoons water

DIRECTIONS

- Add the red wine vinegar, yellow mustard, salt, and water to a small bowl or mason jar. Whisk or shake well until combined.
- Add the olive oil and Italian herb seasoning. Whisk vigorously or shake the jar until the dressing is smooth and emulsified.
- Taste and adjust the seasoning as desired.

Cook's Note: Serve immediately over your favorite salad, or refrigerate in a sealed container for up to 1 week.