

## ***Cranberry "Champagne" Vinaigrette***

### **Ingredients:**

- 1/4 cup fresh cranberries
- 1 tablespoon champagne vinegar
- 1/4 teaspoon minced garlic
- 1/4 teaspoon dijon mustard
- 3 teaspoons of olive oil
- 1/8 teaspoon lemon juice
- 1/4 cup of water

### **Directions:**

1. In a small saucepan, simmer all saucepans over medium heat until cranberries begin to pop.
2. Use a blender to blend until smooth.
3. Taste and adjust seasonings.
4. Refrigerate until ready to use.



### **Nutrition:**

A two-tablespoon portion will provide 80 cal 4 g of fat 8 g of carb 6 g of sugar



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