

Pepper Jelly Vinegrette

Ingredients

- 1/2 cup Linda's Hot Stuff pepper jelly
- 2 TBS. apple cider vinegar
- 3/4 tsp. mild coarse mustard
- 1/2 tsp. salt
- ground black pepper to taste
- 1 clove garlic
- 1 tsp. chopped onion
- 1/3 cup extra-virgin olive oil

Place all the ingredients (except the oil) in a blender and mix until smooth. While the blender is running, add the oil in a steady stream. Allow to stand for at least an hour before serving.

