

Van's Homemade Vinaigrette



Ingredients:

- ½ cup Unrefined Avocado Oil
- 1/3 cup Apple Cider Vinegar (Or most any vinegar)
- 1 Tbsp Dijon Mustard
- 1 Tbsp Tahini
- 2 Tsp – Maple Syrup
- 1 Large Clove of Garlic (run through a microplane)
- 1 Tbsp Turmeric Root (run through a microplane)
or 1 tsp turmeric powder
- 1 Tbsp + 1 tsp of herb seasoning (I used Italian.)
- Salt to taste



Preparation:

Add all the ingredients to a bowl and whisk together. Then, pour into a bottle and you are done! Ready to serve. You can add oil or acid should you need to adjust.

Preferred Wines:

Foris Vineyards Rosé of Pinot Noir
Château Clamens Rosé