Seasonal Spring Recipe

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DUBUQUE COUNTY

Maple Vinaigrette

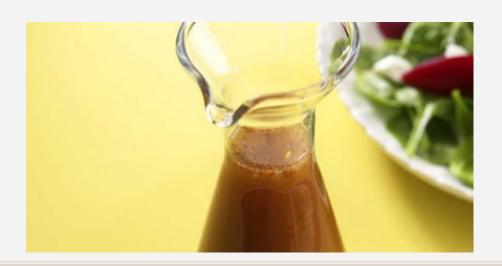
This dressing is perfect on any salad, especially with shrimp, it also serves as a great marinade for steak.

Ingredients

- ⇒ 1 teaspoon dry mustard
- ⇒ 1/2 teaspoon dried basil*
- ⇒ 1/4 cup balsamic or good quality wine, cider or maple vinegar
- ⇒ 1/4 cup Pure Vermont Maple Syrup
- ⇒ 1 Tablespoon lemon juice
- ⇒ 1 clove garlic, minced
- ⇒ 1 cup Extra Virgin olive oil
- \Rightarrow 1 teaspoon salt
- ⇒ 1/4 teaspoon ground pepper

Directions

- 1. Combine mustard and basil in a small bowl.
- 2. With a whisk, add vinegar, maple syrup, lemon juice and garlic.
- 3. Add olive oil and continue whisking until ingredients are well combined.
- 4. Season with salt and pepper.
- 5. Refrigerated, the dressing will keep for several weeks.



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