



Apple vinaigrette dressing

Recipe source: www.salad-recipe.net

Season: Summer

Type: Dressing

Difficulty: Easy

Serves: This will make about 1 cup of dressing

Fresh from the garden: Parsley

Equipment	Ingredients
<ul style="list-style-type: none">• Knife• Chopping board• Mixing bowl• Wooden spoon• Measuring spoons• Measuring cups• Blender	<ul style="list-style-type: none">• 1/2 cup parsley, chopped finely• 1/4 cup cider vinegar• 1/4 cup extra virgin olive oil• 1/4 cup apple juice• 3 basil leaves, freshly picked• 1 teaspoon honey• 3/4 teaspoon salt• 1/4 teaspoon dry mustard• 1/8 teaspoon ground black pepper

What to do:

1. Put all ingredients in a blender and process until smooth. You will have about one cup. To store put into an airtight container and it should keep almost a week in the refrigerator for you to enjoy any time you want a fresh garden salad. Many people enjoy pouring this over fruit salads as well. You can double it to make more if you are planning to have company over.