

# Apple Vinaigrette

4 servings

Vinaigrette:

1 Granny Smith Apple (peeled, quartered and cored)

1 tablespoon extra virgin olive oil

1 tablespoon water

1 tablespoon cider vinegar

1/2 teaspoon Dijon mustard

1/2 teaspoon finely chopped shallot

1/2 cup canola oil

**Directions:**

Preheat oven to 400 degrees. Toss apples in olive oil, set in baking dish and roast for 15-20 minutes or until very tender and lightly browned in spots. Remove from oven and let cool for 5 minutes. Once cooled scrape apples into blender. Add water, vinegar, Dijon mustard and shallots. Turn blender on medium speed and puree mixture for 1 minute with machine running drizzle the canola oil in continuously until all oil is incorporated and dressing is smooth. Season lightly with salt and pepper.