

Maple Dressing

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Finely slice

Place the shallot slices in a small bowl with just enough to cover and allow to stand for at least 10 minutes or overnight.

Whisk together

Drain the vinegar from the shallots and add them to the dressing.

1 Shallot
Apple cider vinegar

3 T Olive oil
2 T Apple cider vinegar
1 1/2 T Maple syrup
2 t Dijon mustard
1/2 t Maldon salt or 1/4 t fine salt
Pepper to taste

Notes:

➤ Serving suggestions:

- Spring mix, pears, Parmesan shavings/blue cheese, pomegranate seeds
- Spring mix, apples, cranberries, toasted pecans/almonds, Parmesan shavings