



Maple Balsamic Dressing

Recipe by Ken Haedrich, Maple Syrup Cookbook



3 tbsp. balsamic vinegar
2 tbsp. pure NYS maple syrup
1 c. extra-virgin olive oil
1 tsp. finely chopped fresh cilantro

1 tsp. dry mustard
Juice of 1 lime (about 1 tbsp.)
1 clove of garlic, minced
Salt and ground black pepper

Combine the vinegar, maple syrup, lime juice, garlic, cilantro, and mustard in a food processor or blender. With the motor running, slowly pour the oil in through the feed tube until the dressing is emulsified. Add salt and freshly ground pepper to taste. Transfer to a bottle and refrigerate. The dressing may be stored for several weeks. Shake well before using.