



WILD BLUEBERRY BALSAMIC VINAIGRETTE

SERVES: 4 | PREP TIME: 10M | COOK TIME: 0M

DAIRY FREE GLUTEN FREE VEGAN VEGETARIAN

INGREDIENTS:

1/3 Cup Crofter's Organic Premium Wild Blueberry Fruit Spread

2 Tbsp Dijon Mustard

1/2 Cup Balsamic Vinegar

1 Clove Fresh Garlic (Minced)

1/4 Cup Extra Virgin Olive Oil

Pinch of Salt

Pinch of Pepper

DIRECTIONS:

1. Begin by adding all the ingredients into a small sauce pot and stirring until well combined with a whisk.
2. Once vinaigrette is thoroughly mixed, pour into an air-tight jar or container and store in the refrigerator until ready to use. We used an empty Crofter's fruit spread jar for ours. Enjoy!