

## *Cranberry Vinaigrette*

*Author: Dishing with Kathy Casey: Food, Fun, and Cocktails from Seattle's Culinary Diva*

*Source: Culinary Fool blog*

*Alternate Source: Internet Address:*



Description: Unctuous is the only word that comes to mind.

1. Place cranberries, sugar and vinegar in small saucepan and heat over medium heat until cranberries pop, 5 - 10 minutes.
2. Let cranberries cool slightly and then transfer to a blender. Puree (being careful to make sure the top doesn't pop off if they are still warm) the mixture until fairly smooth - there will still be pieces of bright red skin. Add the mustard and orange juice and lightly mix.
3. Transfer the mixture to a medium bowl. Slowly, slowly add the oil while continuously whisking until all oil has been incorporated and the mixture is emulsified.
4. Use immediately or store in the refrigerator.

*2/3 cup fresh cranberries, or frozen*  
*1/4 cup sugar, or half sugar, half Splenda*  
*1/2 cup white wine vinegar, or distilled vinegar*  
*1 tsp. Dijon mustard*  
*1/4 cup orange juice, or other citrus juice*  
*3/4 cup vegetable oil*  
*1/4 tsp salt*  
*1/4 tsp black pepper*

Categories: Salad Dressings

Carolyn T's Blog:

<http://tastingspoons.blogspot.com>

*Per Serving (excluding unknown items): 143 Calories; 14g Fat (83.5% calories from fat); trace Protein; 6g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 50mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Fruit; 2 1/2 Fat; 1/2 Other Carbohydrates.*