

Recipes from Falcon Ridge Farm

For all three recipes combine all ingredients in a bowl and whisk to combine OR in a jar, cover with lid and shake vigorously.

Use as a dressing on a salad or as sauce when grilling meat, fish or chicken.

Bottom of the Jam Jar Vinaigrette

- 1 rounded tablespoon your choice of jam, jelly or marmalade
- 2 teaspoons Dijon or spicy mustard
- 2 tablespoons white wine vinegar or juice of one lemon
- 1/4 cup extra virgin olive oil
- salt and pepper to taste

Simple Strawberry Vinaigrette

- 3 rounded tablespoons strawberry jam
- 2 tablespoons apple cider vinegar
- 1/2 cup extra virgin olive oil
- 1/4 teaspoon salt
- 1/8 teaspoon pepper

Raspberry Vinaigrette

- 1/3 cup raspberry jam
- 1/2 cup red wine vinegar
- 1/4 cup extra virgin olive oil
- 1/4 teaspoon salt