



## Raspberry Vinaigrette

### Ingredients:

- 1 - ½ lbs. fresh raspberries, washed and drained
- 1 qt. white wine vinegar, 5 % acidity or higher  
(Available by the gallon from Cash and Carry, reasonably priced)
- ½ c. raspberry vinegar (recipe follows)
- 1 c. extra virgin olive oil
- 1 large shallot
- 1 generous tsp. local honey
- 1 tsp. Dijon mustard
- Pinch of salt and freshly ground pepper

### Method:

#### For Raspberry Vinegar:

*Why pay gourmet store prices when you can make your own raspberry vinegar with ruby red Northwest raspberries?*

Place berries in a large glass jar or bowl. Mash gently. Add vinegar. If using more than one jar, divide berries and vinegar evenly. Cover with plastic wrap secured by rubber bands. Let age in a cool dark place for 3-4 weeks then strain through cheesecloth until clear. Store in sterilized glass jars or bottles with non metal lids.

#### For Raspberry Vinaigrette:

Put all ingredients except oil in a food processor. Blend until mixed, slowly add oil. Taste and adjust seasonings. Toss with your favorite young greens, mixed or baby spinach. Makes enough dressing for about ½ pound of greens, or six servings.

Garnish with additional fresh raspberries and mint leaves.

For best results, store in refrigerator.

**From Jodi Bardinelli at the Kirkland Wednesday Market**