



Blackberry Vinaigrette Salad Dressing

Makes a 10-ounce bottle of dressing. Use for salads, marinades, or brushing on chicken or fish, especially wild-caught Northwest salmon before and during grilling.

Ingredients:

2 1/2 teaspoons salt
5 cloves garlic
2 Tbsp. Dijon mustard
6 Tbsp. blackberry vinegar
2 Tbsp. blackberry jam
1 cup extra virgin olive oil

Directions:

An immersion handheld blender is an excellent tool here. Puree garlic with salt, whisk in vinegar, mustard and jam. Whisk in oil slowly until all ingredients are held in suspension. Refrigerate. If dressing separates or firms up too much under refrigeration, let set at room temperature for about 15 minutes and shake vigorously or whisk again before serving.