

Betty's Balsamic Raspberry Vinaigrette Salad Dressing Recipe



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In this video, Betty demonstrates how to make Balsamic Raspberry Vinaigrette Salad Dressing. This salad dressing is tangy, with just a hint of raspberry flavor. You will enjoy it on fresh salad greens!

Ingredients:

½ cup white balsamic raspberry vinegar (You may use any flavored vinegar.)

¼ teaspoon salt

¼ teaspoon freshly ground black pepper

4 teaspoons sugar

2 cloves garlic, minced

2 teaspoons Worcestershire sauce

1 tablespoon honey mustard (You may use Dijon mustard or any prepared mustard that you like.)

In a 2-cup measuring cup, combine ½ cup raspberry vinegar, ¼ teaspoon salt, ¼ teaspoon black pepper, 4 teaspoons sugar, 2 cloves of minced garlic, 2 teaspoons Worcestershire sauce, and 1 tablespoon prepared mustard. Mix well. Place in a container for serving. Stir right before serving. Store leftover salad dressing in a jar with a screw-on cap and store in the refrigerator. This will keep indefinitely. I made this salad dressing with no oil, and if you replace the sugar with an artificial sweetener, it will be almost calorie-free! I will have a nice salad for you to put it on tomorrow! --Betty ☐