

Sweet Tea Vinaigrette

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Preparation Time: 10 minutes

Start to Finish Time: 45 minutes

1 cup sweetened tea

2 tablespoons cider vinegar

1/4 teaspoon honey

1/4 teaspoon Dijon mustard

pinch salt

6 tablespoons canola oil

In a saucepan over medium-low heat, bring the sweetened tea to a boil.

Reduce the heat to low and simmer for 9 to 10 minutes or until reduced to 1/3 cup.

Remove from the heat. Cool for 20 minutes.

Whisk in the cider vinegar, honey, Dijon mustard and salt.

Whisk in the canola oil in a slow, steady stream.

Yield: 3/4 cup

Per Serving (excluding unknown items): 733 Calories; 82g Fat (98.2% calories from fat); trace Protein; 3g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 16mg Sodium. Exchanges: 0 Lean Meat; 16 1/2 Fat; 0 Other Carbohydrates.