



FINCH + FENNEL

# Chipotle Raspberry & Smokey Mustard Salad Dressing

## INGREDIENTS:

- 1 Garlic Clove
- 3 Tbsp Shallots, chopped
- 2 tsp F+F Sweet + Smokey Mustard Dip
- Juice of 2 Lemons
- ½ tsp Honey
- ½ tsp Apple Cider Vinegar
- ¼ c Olive Oil
- 4 Tbsp F+F Chipotle Raspberry Sauce
- Salt & Pepper, to taste



## DIRECTIONS:

1. Grate up garlic on a microplane & finely chop 3 tablespoons of shallot.
2. Blend together F+F Sweet + Smokey Mustard Dip, lemon juice, honey & apple cider vinegar in a food processor or blender.
3. Slowly add in oil & mix until emulsified.
4. Add in F+F Chipotle Raspberry Sauce & blend.
5. Season with salt & pepper, & serve immediately. Can last 2-3 days, if refrigerated.

*Enjoy!*

