

Raspberry Vinaigrette Salad Dressing

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Hello Everyone!

This raspberry vinaigrette salad dressing is so easy to make and taste way better than store bought. You only need a few ingredients and just a few minutes to make a salad dressing so good you'll want to make it often.

Everyone loves raspberry salad dressing, but they don't realize how easy it is to make at home!!! To be honest this salad vinaigrette is so easy to make, I was hesitate on whether it was a worthy enough blog post.

3 Tips for success With this Raspberry vinaigrette Salad Dressing

The first tip for success when you make this raspberry vinaigrette salad dressing is to use fresh or frozen real raspberries. There is just something about fresh raspberries in salad dressing verses using fruit jams.

Second, in vinaigrette salad dressing recipes the oil you use is very important. In these oil based vinaigrette recipes use a good quality extra virgin olive oil.

And third one of the most important tips when making oil based salad dressing vinaigrettes, the oil goes in last, in a slow

steady stream with the blender or food processor running.

One more thing if you make this Raspberry vinaigrette salad dressing please leave me a comment. I love hearing from you it's my favorite part!!!

Ingredients

- 8 oz. fresh raspberries
- 1/4 cup honey
- 1/2 red wine vinegar
- 1 1/2 cups extra virgin olive oil
- 1 Tsp. chopped garlic
- 1 Tbls raspberry or strawberry jam
- Salt and pepper to taste

Instructions

1. In a food processor or blender pulse the washed raspberries until smooth
2. With the blender running add the rest of the ingredients up to the olive oil
3. Add the olive oil at the end with the blender running in a slow steady stream
4. Store in glass jar in fridge up to 2 weeks