



Your one-stop **Canuck Shop!**



MAPLE VINAIGRETTE

- ½ teaspoon salt
- ¼ teaspoon freshly ground pepper
- 2 tablespoons pure **Maple Syrup**
- 1 teaspoon Dijon mustard
- 2 tablespoons red wine vinegar
- ½ cup vegetable oil (olive oil is too strong)

MIX together in a jar by hand or for a creamier dressing, use a hand blender.

This dressing is particularly good on tossed green salad (mesclun) with sliced strawberries and browned slivered almonds.

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