



RECIPE CARD

Market Jam Vinaigrette

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Use your favorite farmer's market veggies, salad greens, cheese and fruit to create a delicious summer salad that's refreshing, healthy and local – top it off with some Market Jam Vinaigrette for a pop of flavor and color!

Ingredients

- 1 - 2 Tablespoons of your favorite market **jam, jelly or preserve**
- 1 Pinch of **sea salt**
- 1 Pinch of fresh **cracked pepper**
- 1 pinch of **red pepper flakes** (optional)
- 1/2 cup of your **extra virgin olive oil**
- 1/4 cup of your favorite **vinegar** such as white vinegar for deeper acidity and brightness or apple cider / balsamic for less acidity.

Directions

1. Grab a mason jar and add 1 - 2 tablespoons of your favorite jam.
2. Add the salt and fresh cracked pepper. Also add the pinch of red pepper flakes if you want a little heat / spice.
3. Add the oil and vinegar to the jar.
4. Close the lid securely and shake until well combined and smooth.
5. Serve immediately or store in the refrigerator until needed.
6. Make sure to shake thoroughly before serving!
7. Note: The more you shake, the thicker and creamer your dressing will be.



Use your favorite Farmer's Market salad veggies, greens, cheese and fruit to create a delicious salad that's refreshing, healthy and local. Then top it off with your Market Jam Vinaigrette!

Recipe adapted from Mill City Farmers Market