

Easy Cranberry Vinaigrette for Salads

Ingredients

- 1 cup unsweetened cranberry juice
- 2 tbsp. maple syrup (or a little more, if desired)
- 1 clove garlic
- ¼ tsp. cinnamon
- ½ cup olive oil
- Salt and pepper, to taste

Steps

1. Place the cranberry juice, maple syrup, cinnamon, and garlic in a small saucepan on the stove. Bring to a boil, and allow to reduce until it's about half the volume you started with (around ½ a cup- a little more or less is perfectly fine).
2. Take off the heat and transfer to a container, along with the olive oil. Use an immersion blender to blend until totally smooth and creamy. Add the salt and pepper to taste. You can add a little more maple syrup too, if it's too tart for your tastes. Give it a final blend, and store in a sealed jar or container in the fridge. Give it a good shake before using.

