



Mediterranean Maple Vinaigrette

INGREDIENTS

- 1 TBS pure maple syrup
- 1 ½ apple cider vinegar
- ½ TBS Dijon mustard
- Juice of ½ lime
- ¼ tsp coriander
- ¼ tsp cinnamon
- ¼ tsp cumin
- 1/8 tsp turmeric
- ½ tsp sea salt
- ¼ tsp black pepper
- ½ cup olive oil

DIRECTIONS

In a bowl, whisk together the maple syrup, vinegar, mustard, lime juice, spices, salt and pepper. Slowly drizzle in the oil while whisking vigorously. Use immediately or transfer to a jar. Cap tightly and store in the fridge. Shake well before using. Makes 8 servings; 125 calories each.