

Citrus Vinaigrette Dressing

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1/4 cup orange juice

3 tablespoons red wine vinegar

2 teaspoons honey

1 1/2 teaspoons Dijon mustard

1 tablespoon olive oil

Combine the orange juice, vinegar, honey, mustard and olive oil in a jar with a tight-fitting lid. Shake well.

Chill until serving.

Just before serving, shake the dressing and drizzle over the salad.

Yield: 1/2 cup of dressing

Per Serving (excluding unknown items): 202 Calories; 14g Fat (58.7% calories from fat); 1g Protein; 21g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 96mg Sodium. Exchanges: 0 Lean Meat; 1/2 Fruit; 2 1/2 Fat; 1 Other Carbohydrates.