

# Curry Vinaigrette

*Diana Andrews*

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*2 tablespoons fresh lemon juice*

*1 1/2 teaspoons honey*

*1/3 cup (1.5 ounce) golden raisins*

*1 teaspoon curry powder (mild or hot)*

*Kosher salt*

*1/4 cup olive oil*

In a small bowl, whisk the lemon juice and honey. Add the raisins. Let soak for 15 minutes. Remove the raisins with a slotted spoon and discard.

To the remaining liquid, add the curry powder 1/2 teaspoon of salt. Whisking constantly, add the olive oil in a slow steady stream.

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Per Serving (excluding unknown items): 682 Calories; 54g Fat (68.3% calories from fat); 2g Protein; 55g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 7mg Sodium. Exchanges: 3 Fruit; 11 Fat; 1/2 Other Carbohydrates.