Sauces

Raspberry Salad Dressing

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Servings: 4

Start to Finish Time: 45 minutes

1/3 cup canola oil
1/3 cup raspberry vinegar
2 tablespoons honey
2 teaspoons bottled chipolte pepper sauce
1 teaspoon Dijon-style mustard
1/4 teaspoon ground cinnamon
1/4 teaspoon ground cumin

In a small bowl, whisk together all of the dressing ingredients.

Set aside for use.

Per Serving (excluding unknown items): 196 Calories; 18g Fat (79.8% calories from fat); trace Protein; 10g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 17mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 3 1/2 Fat; 1/2 Other Carbohydrates.