

Blackberry Rosemary Vinaigrette

**21 grams Tree Top Apple Juice
Concentrate, 70 Brix**

**18 grams Northwest Naturals Marion
Blackberry Puree WONF, 65 Brix**

87 grams white wine vinegar

19 grams Balsamic vinegar

3.43 grams sea salt

2.44 grams black pepper

1.46 grams saladizer gum

7.8 grams Dijon mustard

4.38 grams frozen garlic, minced

1.22 grams IQF rosemary, cracked

2.45 grams IQF basil

54.3 grams extra virgin olive oil

Method:

Combine salt, pepper, and saladizer gum (dry mix ingredients) in a small bowl and reserve for later. In a medium-size-mixing bowl, combine Dijon mustard, chopped garlic, IQF rosemary, and IQF basil. Mix well. Add white wine vinegar, Balsamic vinegar, apple juice concentrate, and Marion blackberry concentrate WONF to Dijon mustard mixture, stirring rapidly. While continuing to stir rapidly to emulsify the mixture, slowly add dry ingredients followed by the olive oil in a slow stream.

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