

# BOURBON MAPLE SYRUP VINAIGRETTE



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- ½ CUP OLIVE OIL
- ¼ CUP APPLE CIDER VINEGAR
- 2 TABLESPOONS IRON FISH BOURBON BARREL AGED MAPLE SYRUP
- 1 TABLESPOON DIJON MUSTARD
- 1 PINCH SALT AND PEPPER
- 1 TEASPOON MINCED GARLIC OR SHALLOTS, OPTIONAL

### COMBINE ALL INGREDIENTS:

IN A MEDIUM MIXING BOWL, ADD OLIVE OIL, APPLE CIDER VINEGAR, MAPLE SYRUP, DIJON MUSTARD, GARLIC OR SHALLOTS (IF USING), AND A PINCH OF SALT AND PEPPER.

### WHISK OR BLEND UNTIL COMBINED:

WHISK TOGETHER THE DRESSING INGREDIENTS UNTIL WELL COMBINED, ABOUT 30-60 SECONDS. ALTERNATIVELY YOU CAN ADD ALL INGREDIENTS TO A FOOD PROCESSOR OR BLENDER AND PULSE UNTIL SMOOTH.

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