



Recipes

Sauces & Dressings

Citrus Vinaigrette

Prep and Cook Time: 20 minutes

Yield: 4 servings

Ingredients:

- 1 tablespoon white balsamic vinegar
- 1 tablespoon fresh squeezed orange juice
- 1 tablespoon squeezed grapefruit juice
- 1 tablespoon fresh lime juice
- 1 tablespoon fresh lemon juice
- 6 teaspoons olive oil
- 2 tablespoons chopped walnuts
- Sea salt and pepper to taste

Directions:

1. In a large mason jar or container with a tight lid, combine vinegar, orange juice, grapefruit, juice, lime juice and lemon juice.
2. Drizzle in the olive oil while whisking vigorously. Once mixed, add the walnuts and stir.
3. Season with sea salt and pepper to taste.