

Jam Vinaigrette

Kitchen scrap: Leftover jam

Yield: 5 servings

Prep time: 10 min

Ingredients

- 1-2 tablespoons jam or jelly
- 2 tablespoons white wine vinegar
- 1/4 cup and 2 tablespoons canola oil
- Pinch of salt and pepper



Adapted from [The Kitchen Whisperer - Lori](#)

Directions

1. Add all ingredients to jam jar and shake well until mixed.
2. If the vinaigrette is more acidic than preferred, add a drizzle of honey.
3. Although this vinaigrette goes well with many salads, pairing it with green salad topped with berries and a mild cheese like mozzarella, feta, or parmesan is a great choice!
4. Enjoy this fresh vinaigrette for up to 2 weeks when storing it in the fridge.

Notes:

For a less neutral flavor, try using olive oil.

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