



Pomegranate Ginger Vinaigrette

Makes: 20 servings

Prep Time: 10 minutes Cook Time: 8 minutes

Total Time: 18 minutes

Ingredients

- 1/4 cup white balsamic vinegar
- 1/4 cup olive oil
- 1/4 cup neutral-flavored oil (ie canola, grapeseed, avocado, sunflower, safflower, vegetable)
- 1 tbsp honey
- 2 tsp finely grated fresh ginger
- 1 medium clove garlic, finely minced
- 1/2 tsp kosher salt
- 1/8 tsp fresh ground black pepper
- 1 cup pure pomegranate juice

Instructions

Combine all of the ingredients except for the pomegranate juice in a glass jar with a tight-fitting lid.

Place pomegranate juice in a small saucepan and bring to a boil over medium-high heat. Continue to boil for 6-8 minutes or until the juice is reduced to 1/3 cup. Remove from the heat and pour into the jar with the other ingredients. Shake well for 30 seconds, then serve and enjoy. Shake well each time before serving.