

Blueberry Sweetgrass Vinaigrette



Ingredients

- 2 cups of blueberries (fresh or frozen)
- ½ cup of pure maple syrup
- 2 tbsp of sweetgrass
- ½ cup of apple cider vinegar
- ½ cup of sunflower oil

Directions

1. Place blueberries and sweetgrass in a pan and bring to a boil.
2. Let simmer on low for 5 minutes.
3. Turn off and set aside to come to room temperature.
4. At this point, the blueberries can be strained or the sweetgrass pulled out and the whole berries can be used in dressing.
5. Put blueberries in blender. Blend for 10 seconds.
6. Place the rest of the ingredients into a blender for 30 seconds.
7. Refrigerate any unused dressing. Dressing can be used for up to one week.

Recipe by Chef Tawnya Brant