


# Raspberry Vinaigrette

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Making your own salad dressing at home is quick and easy, and it allows you to control salt, sugar, and other ingredients.

 5 min prep time  12 servings  2 tbsp

## Step-By-Step Instructions:

1. In a blender or food processor, puree all of the ingredients until smooth.
2. Pour the dressing through a fine mesh strainer to remove the seeds.
3. Store in the fridge in an airtight container for up to 1 week.

## Nutrition Facts

12 Servings

**Serving Size** 2 tbsp

### Ingredients

fresh or frozen raspberries (thawed if using frozen raspberries)	<b>1 1/2 cup</b>
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rice wine vinegar	<b>1/2 cup</b>
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water	<b>1/4 cup</b>
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Amount per serving

**Calories****50**

% Daily value\*

<b>Total Fat</b> 4.5g	<b>6%</b>
Saturated Fat 0.6g	<b>3%</b>
Trans Fats 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 100mg	<b>4%</b>
<b>Total Carbohydrate</b> 2g	<b>&lt;1%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 1g	
Added Sugars 0g	<b>0%</b>
<b>Protein</b> 0g	
<b>Potassium</b> 30mg	<b>&lt;1%</b>

extra virgin olive oil **1/4 cup**erythritol or other sugar substitute **1 tbsp**salt **1/2 tsp**black pepper **1/4 tsp**