

Cherry-Walnut Vinaigrette



- 1 tablespoon dried tart cherries
- 1 small onion
- 1 clove garlic
- 3 tablespoons fruit-flavored vinegar
- 2 tablespoons orange juice
- 1 tablespoon honey
- 1/3 cup olive oil

Chop cherries, onion and garlic in a food processor; pulse until finely chopped. Add fruit-flavored vinegar, orange juice and honey; puree.

With food processor on, slowly add olive oil; mix well. Season with salt and pepper to taste.

Makes $\frac{3}{4}$ cup or 6 (2-tablespoon) servings.

Serving suggestion: Serve with a salad of butter lettuce, blue cheese, crispy bacon bits and toasted pine nuts. Garnish with additional dried tart cherries, if desired. Add grilled chicken for an entrée salad.