



Aged Raspberry Balsamic & Toasted Almond Vinaigrette

Ingredients:

- 3 tablespoons Aged Raspberry Balsamic
- 1 teaspoon lemon juice
- 2 tablespoons Toasted Almond Oil
- 1 teaspoon Dijon style mustard
- 1/2 teaspoon salt
- fresh ground black pepper to taste
- 1/3 cup slivered toasted almonds
- 1/3 cup crumbled feta or Cherve cheese
- 2 quarts of your favorite lettuce greens

Directions:

Place all dressing ingredients in to a bowl and whisk. Alternately, this can be made in a blender or food processor. Arrange lettuce in a bowl, drizzle with vinaigrette, sprinkle with almonds and cheese.

Courtesy of Rachel Bradley-Gomez