

Blood Orange Balsamic Vinaigrette

While there's a lot to hate about winter after the holidays are over — miserable cold, snow, gray skies, being stuck inside — there's one thing I love, and that's the abundance of citrus that shows up here from somewhere down south. Namely blood oranges.

There's something genuinely appealing about cutting open an already bright fruit and getting an even brighter, more deep color inside. And the flavor, which is sweet and juicy, has a tiny bit of spiciness to it, which makes it perfect for a salad dressing.

If you've never made your own salad dressing, you will probably be surprised at how easy it is, as well as how much different it tastes than one you get from a bottle. Especially when you use high quality, flavorful ingredients like Ava Jane's Kitchen Avocado Oil and fresh squeezed juice.

This dressing is sweet and tart, and amazing on just a green salad, but you could also use it as a marinade for chicken or steak. Wherever you decide to use it, you'll undoubtedly never buy a bottled dressing again.

Blood Orange Balsamic Vinaigrette

Makes 2 cups

Ingredients:

1 1/2 cups Ava Jane's Kitchen Avocado Oil
1/2 cup balsamic vinegar
Juice and zest of 2 blood oranges
1 tablespoon Dijon mustard
2 cloves garlic, grated
1 tablespoon Ava Jane's Kitchen Yucatan Honey
Colima Sea Salt and fresh ground black pepper, to taste

Directions:

You can make this one of two ways — with a jar or blender.
To make in a jar, put all ingredients in a jar and shake until combined.
Or blend until smooth, which will yield a smoother, more stable dressing.
Store in the fridge, and shake well before use.