

# NYBG

EDIBLE ACADEMY  
FRESH FROM THE GARDEN TASTINGS



## APPLES TO ORANGES VINAIGRETTES

### Apple Juice Vinaigrette

Adapted from *Honest Pretzels* by Molly Katzen

Yield:  $\frac{3}{4}$  cup

#### Ingredients

- 4 Tablespoons extra virgin olive oil\*
- 2 Tablespoons apple cider vinegar, such as organic raw apple cider vinegar\*
- $\frac{1}{2}$  cup apple juice, such as not from concentrate honeycrisp apple juice\*
- $\frac{1}{4}$  teaspoon sea salt fine crystals\*
- $\frac{1}{2}$  teaspoon minced garlic

\*365 Everyday Value® products are found exclusively at Whole Foods Market®.

#### Instructions

Put all ingredients into a jar with a tight-fitting lid. Close the jar tight, then shake. If not using straightaway, shake again before serving.

### Orange Juice Vinaigrette

Annie Novak

Yield: just under  $\frac{1}{2}$  cup

#### Ingredients

- $\frac{1}{4}$  cup not from concentrate honeycrisp orange juice\*
- 2 Tablespoons balsamic vinegar, such as vinegar of Modena\*
- 1 Tablespoon dijon mustard\*
- 2 teaspoons honey, such as US Grade A Mountain Forest Honey, Light Amber \*
- $\frac{1}{8}$  teaspoon ground black pepper\*

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#### Instructions

Put all ingredients into a jar with a tight-fitting lid. Close the jar tight, then shake. If not using straightaway, shake again before serving.

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