



GLASSES
GOES
GLUTEN
FREE



HONEY CHIPOTLE SALAD DRESSING

DOUBLES AS A MARINADE & A SALAD DRESSING

YOU WILL NEED:

- ½ cup red wine vinegar
- ¼ cup honey
- 1 small chipotle pepper, packed in adobo
- 2 teaspoons adobo sauce
- **HEAPING** ¼ teaspoon garlic powder (½ was a little too much during my first trial. A little more than ¼ was perfect!)
- ½ teaspoon dried oregano
- ½ teaspoon salt
- ½ teaspoon ground black pepper
- 1 ¼ cup canola oil

- 1** Place first 8 ingredients into your Vitamix and turn to a low setting. Blend for 10 seconds.
- 2** Keep blender on low and through the top of your lid, **SLOWLY** pour in oil. Once oil is all in, blend for an additional 15 seconds.
- 3** Pour into glass jar and store in refrigerator. Shake prior to using!