

CRANBERRY VINAIGRETTE (WITH WASHINGTON GREEN APPLES, WASHINGTON PEARS, ETC.)

Makes 1 1/2 cups

2/3 cup fresh or frozen cranberries
1/4 cup sugar
1/2 cup white wine or distilled vinegar
1 teaspoon Dijon mustard
1/4 cup orange juice
3/4 cup vegetable oil or very light olive oil
1/4 teaspoon salt
1/4 teaspoon black pepper

Place the cranberries, sugar, and vinegar in a small saucepan. Cook over medium heat until the cranberries pop, about 4 to 5 minutes. Remove from heat and let cool. Purée the cranberry mixture in a blender.

Pour the purée into a medium bowl and whisk in the mustard and orange juice. Gradually whisk in the oil, a little at a time. The dressing should become smooth and emulsified. Season with salt and pepper. Refrigerate until needed.