

Apple Cider Vinaigrette

Ingredients:

¼ cup diced onion
¼ tsp garlic powder
1/3 cup extra-virgin olive oil
¼ cup cider vinegar
2 teaspoons Dijon mustard
2 teaspoons granulated Splenda
½ teaspoon salt
¼ teaspoon black pepper

Instructions:

- 1.** Puree onion, garlic powder, oil, vinegar, mustard, honey, salt and pepper in a blender, blend until smooth, about 30 seconds.
- 2.** Use immediately or store in a sealed jar in the refrigerator up to 1 week. Bring to room temperature before serving if it becomes solid.

Fall salad topping suggestions:

- Diced apples
- Croutons
- Crasins
- Sliced almonds (or pumpkin seeds!)