These dressings were initially developed to be drizzled over a green salad as a healthy alternative to the many store-bought dressings. Through trial and error, we have made some discoveries about these vinaigrettes that may help with your buying decision.

“We had fish tacos for dinner last night. It is one of my family’s favorite meals. We drizzled your Cilantro-Lime Vinaigrette on the tacos. I can assure you, the flavor was excellent and we will buy more of this one” *Culinary Parent*

Great with White Fish

* Any of the citrus flavors
* Ginger-Peach
* Cucumber Melon
* Roasted Bell Pepper
* Six Onion

Great with Salmon, Shrimp, or Tuna

* Sun-Dried Tomato
* Wild Mushroom
* Smoked Morita Pepper
* Red Currant and Raisin

Excellent with Poultry

* Persimmon
* Dragon Fruit
* Tropical Mango
* Pumpkin Pie
* Plum & Vidalia Onion

“My grandson loves strawberries. For whatever reason, he decided to dip his strawberries in your Blueberry Muffin Vinaigrette. He probably will never eat a plain strawberry again… He loved it so much, now he eats them only with your blueberry muffin or apple pie dressings.” *Holli Martin, Culinary Parent*

“All of these vinaigrettes make delicious hot sauces for roasted, grilled, smoked, sautéed, and poached meats. Simply take ½ cup of dressing in a skillet. Cook to reduce the volume of liquid by 50%, resulting in ¼ cup of liquid. Remove the pan from the heat and stir in 2-3 tablespoons of room temperature butter, cut into pieces. These sauces are delicious and worth trying. I guarantee you will do it again!” *Chef Steve Berkel*

Drizzle over Fresh Fruit

* Gingered Asian Pear
* Blackberry Honey
* Mesquite Cantaloupe
* Pumpkin Pie

Excellent with Pork

* Bing Cherry
* Papaya Peppercorn
* Date Nut Pecan
* Jalapeno-Garlic

Will Stand up to Beef

* Horseradish Herb
* Kona Coffee
* Sun-Dried Tomato
* Wild Mushroom

“The Pineapple-Sage Vinaigrette, my personal favorite, is so amazing. It really is the best salad dressing I’ve ever tasted.” *Amanda McCarty, ATS Recruiter*

“The Sun-Dried Tomato, Ghost Pepper, and Smoked Morita Vinaigrettes are amazing. I had no idea that you could pack that much flavor into a vinegar” *Alan Buehre, Chef Owner, HS Clay House Bed and Breakfast*

Our dressings contain no oil. If you prefer to add oil to your salad, offer our vinaigrette with a separate bottle of olive oil. This is a simple upgrade to the old-style vinegar and oil cruets.

“By combining these vinaigrettes with simple syrup at the bar, we have created some surprisingly good cocktails. Our favorite so far is Cider Mist and the Dark Cider Mist.” *Maggie Kirk, Owner, Gourmet Connection*

The Cider Mist

* 1 ounce Apple Pie Vinaigrette
* 1 ounce Simple Syrup
* 1 ounce Rum
* Pour over ice. Shake well and strain into glass with fresh ice.

The Dark Cider

* 1 ounce Apple Pie Vinaigrette
* 1 ounce Simple Syrup
* 1 ounce Rum
* Pour over ice. Shake well and strain into glass with fresh ice.
* Serve with a side shot of Kahlua