



Noreen's Kitchen

Orange Citrus Vinaigrette

Ingredients

½ cup white wine vinegar
1 cup extra virgin olive oil
1 tablespoon honey
1 tablespoon Dijon mustard
¼ cup fresh orange juice

1 tablespoon fresh orange zest
½ teaspoon salt
½ teaspoon cracked black pepper
1 teaspoon dried tarragon

Step by Step Instructions

Place all ingredients into a pint jar. Place the lid on the jar and shake well.

Any leftovers should be stored in the refrigerator for up to two weeks.

This dressing is great on salad or as a marinade for meat or as a dip for crusty bread as an appetizer.