

# Vinaigrette Saskatoon Style

## INGREDIENTS

3/4 cup red wine

3/4 cup saskatoon berries

2 tbsp liquid honey

Place these ingredients in a saucepan and bring to a boil. Simmer for 5 minutes or until the berries are soft. Let cool down for 20 mins.

In a blender or food processor add berry mixture and:

1 cup canola oil

1 tsp thyme, fresh is best

1/4 tsp salt

1/4 tsp fresh ground black pepper

You can either puree all the berries or leave it a bit chunky for some extra texture. Almost like having fresh raisins in your dressing, but better.

Very delicious on mixed green!

Cool and enjoy. Will store in your fridge for approx 1 week.