

Recipes

Pecan-Raspberry Salad Dressing

2 Tbsp. WVG5 Pecan Oil
2 Tbsp. Raspberry Blush Vinegar
2-3 Tbsp. Sugar or Artificial Sweetener

Mix in cruet and shake well. Best if made in time to sit awhile. (Can be mixed in larger amounts and stored in fridge.)

Serve over lettuce or mixed greens of choice, mandarin oranges, and thinly sliced Granny Smith apples. Toss and top with toasted pecans. Any variations of greens, lettuce and nuts or fruit can be used.

Serves 2

