"Sassy" vinaigrette that brings out the flavors of the saskatoon.

From: http://saskatoonprojectmidwest.com/recipes/dressings/121-saskatoon-vinaigrette.html

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| **Ingredients** |
| 1/2 cup  | red wine vinegar |
| 1/4 cup  | saskatoons fresh or frozen |
| 1/4 cup  | honey mustard |
| 1/3 cup  | fresh basil leaves |
| 3/4 cup  | olive oil |
| 1 tsp | roasted garlic puree or one fresh garlic clove |

**Directions**

1. In a blender or food processor, combine red wine vinegar, Saskatoon’s, honey mustard, and basil; blend one minute or until well combined.
2. With the motor on, add olive oil in a slow steady stream, blending until dressing is smooth.
3. Store, covered, in the refrigerator. Serve at room temperature.

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