

SALAD with RASPBERRY MERLOT VINAIGRETTE
GABRIEL ARCHER

Raspberry Merlot Vinaigrette

½ Cup Balsamic Vinegar

½ Cup Garlic – Chopped

½ Cup Whole Grain Mustard

1 Tablespoon Salt

2 Tablespoons Coarse Ground Pepper

½ Cup Raspberry Merlot

3 Cups Olive Oil

*Combine all ingredients – whisk together. Serve over fresh baby or mesclun greens.
Topped with candied pecans, sliced red onion, and dried cherries.*