

Raspberry Poppy Seed Dressing Recipe from Taste of Home

- 6 tablespoons red wine vinegar
- 1/2 cup plus 2 tablespoons sugar (can substitute honey but use less)
- 1 teaspoon salt
- 1 teaspoon ground mustard
- 1 cup canola oil
- 1 cup fresh or frozen raspberries, thawed
- 1 teaspoon poppy seeds

1. In a blender, combine the vinegar, sugar, salt and mustard. While processing, gradually add oil in a steady stream. Add raspberries; cover and process until blended. Stir in poppy seeds. Serve immediately. Refrigerate leftovers. Yield: 2 cups.