

Warm Chutney Dressing

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This recipe goes with Spinach-and-Cranberry Salad with Warm Chutney Dressing

INGREDIENTS:

6 TBS balsamic vinegar
1/3 C bottled mango chutney
2 TBS Dijon mustard
2 TBS honey
2 garlic cloves, minced
1/4 C olive oil

DIRECTIONS:

Cook first 5 ingredients in saucepan over medium heat, stirring constantly for 3 minutes. Stir in olive oil, blending well - cook 1 minute.

Yield: 1 C