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## ***Goat Cheese & Tomato Dressing***

- 1/4 Cup crumbled goat cheese
- 2 Tbsp white-wine vinegar
- 2 Tsp maple syrup
- 1/4 Cup extra-virgin olive oil
- 2 Plum tomatoes, seeded and chopped
- 1/2 Tsp salt
- Freshly ground pepper, to taste
- 1 Tbsp chopped fresh tarragon

- 1) Combine goat cheese, vinegar and maple syrup in a blender or food processor and blend until combined. Add oil and tomatoes and blend until smooth. Season with salt and pepper. Stir in tarragon.

Makes 1 Cup

