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Orange-Walnut Vinaigrette

- 1/3 Cup walnut oil
- 1/3 Cup orange juice
- 1 Tablespoon red-wine vinegar
- 1 Clove garlic, minced
- 1 Tsp freshly grated orange zest
- 1 Tsp reduced-sodium soy sauce
- 1/4 Tsp salt
- 1/4 Tsp freshly ground pepper

- 1) Place oil, orange juice, vinegar, garlic, orange zest, soy sauce, salt and pepper in a bowl or a jar with a tight-fitting lid; whisk or shake until well combined.

Makes 3/4 Cup

