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## Maple-Mustard Vinaigrette

- 1/2 Cup walnut oil, or canola oil
- 1/4 Cup maple syrup
- 1/4 Cup cider vinegar
- 2 Tbsp coarse-grained mustard
- 2 Tbsp soy sauce
- 1/2 Tsp salt
- 1/2 Tsp pepper
  - 1) Whisk together oil, maple syrup, vinegar, mustard, soy sauce, salt and pepper in a small bowl.

Makes 1 1/4 Cups

