

**COOKING
SKILLS
ACADEMY**

Strawberry Salad with Moscato Dressing

INGREDIENTS:

- *1/2 cup Moscato wine*
- *1/2 small onion, diced*
- *1/2 tbsp garlic, minced*
- *1 tbsp Dijon mustard*
- *1 tbsp honey*
- *2 tsp cinnamon*
- *1 to 2 tsp freshly ground coarse sea salt*
- *1 to 2 tsp freshly ground coarse black pepper*
- *1 olive oil*

DIRECTIONS:

1. Combine all ingredients (except olive oil) into a blender then gradually add the olive oil to blender pulsing to blend completely.
2. Refrigerate the dressing for at least 30 minutes before serving. If stored and refrigerated properly, this dressing will keep good for about 5 days!