

Birch Syrup Vinaigrette

1/4 Cup	Sweet Tree Birch Syrup
½ Cup	Balsamic Vinegar
2 ½ Cups	Olive Oil
1 Clove	Garlic, pressed
2 Tbsp	Grainy Dijon Mustard
	Salt & Pepper to taste

1. Combine vinegar, salt and garlic in a non-reactive mixing bowl. Let stand for 10 minutes.
2. Add mustard and birch syrup to vinegar mixture. Mix thoroughly with a whisk.
3. Slowly drizzle the olive oil into the mixture, whisking to emulsify. The vinaigrette should be slightly thickened when done.
4. Add pepper to taste.