

PASSION FRUIT VINAIGRETTE

UNIVERSITY OF
MARYLAND
EXTENSION



Ingredients:

- 1 Cup Passion Fruit Pulp
- 2 Tbsp. Honey
- 2-3 Tbsp. Vinegar
- ½ Cup Extra-Virgin Olive Oil
- Salt and Pepper to taste
- 2 Tsp. Fresh Cilantro, Basil or the herb of your choice



Instructions:

1. Combine all the ingredients in a blender, food processor or glass jar.
2. Blend or shake in jar until smooth and emulsified.
3. Taste for seasoning and adjust salt and pepper as desired.
4. Use right away or refrigerate in glass jar for up to 1 week. If using after storage, give it a good shake before pouring.

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