

Cleo Coyle's Maple Vinaigrette

Text and photos (c) by Alice Alfonsi who writes [The Coffeehouse Mysteries](#) as [Cleo Coyle](#) with her husband, Marc Cerasini.

Maple can offer a smoky-sweet note to many dishes. In this salad dressing, it serves as a sultry substitute for honey. A superb dressing, it brings sweet, bright, and tangy flavors to all kinds of salads, and even coleslaw. ~ Cleo

Servings: Makes about 1/4 cup of dressing, enough to dress 4 small salads or 2 large ones

Ingredients:

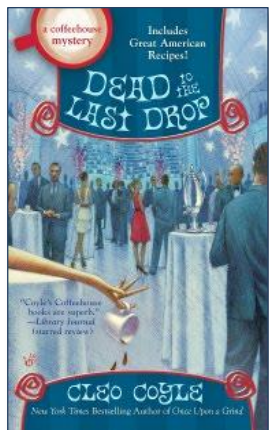
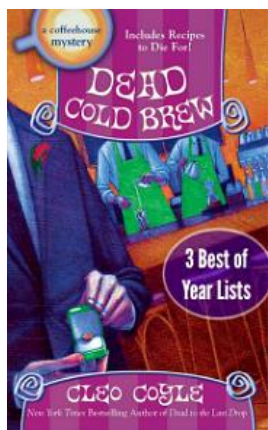
- 2 Tablespoons olive oil
- 1 Tablespoon Dijon mustard
- 1 teaspoon white vinegar (*I use rice vinegar*)
- 4 teaspoons maple syrup
- 4 teaspoons fresh lemon juice (*do not use bottled*)
- Salt and ground pepper (*to your taste*)

Directions: First, note that I'm using both Tablespoons and teaspoons in this recipe, so be sure not to confuse those measurements. Use a whisk to blend the ingredients. Whisk well until you create a smooth dressing. Add salt and ground pepper, amounts to your own taste (but do not leave these out, they provide balance to the dressing). Pour over fresh greens or coleslaw and...

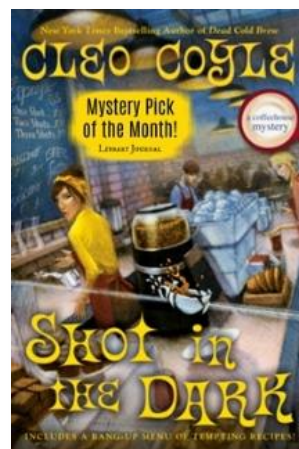


Eat with joy! —Cleo

The [Coffeehouse Mysteries](#) are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes. To learn more and see more recipes, visit Cleo Coyle's online coffeehouse at www.CoffeehouseMystery.com And her recipe blog at www.CleoCoyleRecipes.com



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