



Salad dressing

Another recipe from Chef and Proprietor Barry Barbe of [129- 1/2](#) & [El Gato Azul](#) - light and delicious - perfect for summer!

Belvedere's Raspberry Vinaigrette

½ Pint Raspberries – fresh or frozen
- pureed

Vinaigrette:

1 ½ C Vegetable Oil (not olive oil)

½ C Cider Vinegar

¼ C Sugar

4 oz Berry Naked Juice (Secret ingredient, you can
away without it, but it really makes a difference)

- Albertson's has it, you can also substitute a fruit
nectar, or other brand.

1 t Dried Thyme

Whisk the Vinegar into the Oil until well emulsified,
and add remaining ingredients

Add:

¼ C Plain Yogurt

Prepared Berries

Strain, refrigerate – you'll luv it!