

Dale's Pale Aleigrette Dressing
Marty Jones, Oskar Blues Brewery

1 part extra-virgin olive oil

2 parts apple cider vinegar

3 parts Dale's Pale Ale

Dash each of ground peppercorns, thyme, oregano

Approx ½ teaspoon raw sugar to sweeten

Mix all ingredients but sugar in a bowl or jar, then add sugar to sweeten to taste.

Apply lightly to fresh leaf lettuces topped with nuts or croutons, cheese and dried cranberries (or other salad fixings.)

Serve with glass of remaining Dale's Pale Ale.