

PEACH WALNUT VINAIGRETTE SALAD DRESSING

Chef Larry Wheeler, Jus Cookin', Lakewood, Colo.

1/2 cup red wine vinegar
1 cup salad oil
1/4 cup water
1 large peach, peeled and diced
1/4 tsp salt
1/4 tsp ground clove
4 Tbsp sugar
1/4 tsp garlic powder
1/4 tsp onion powder
Pinch of black pepper
1/2 cup chopped walnuts

Put all ingredients except walnuts into blender and mix on medium speed for 15 to 20 seconds. Add walnuts. Remember these are all fresh ingredients, so the dressing is best when used within two days of preparation