

# ISLAND GROWN

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## HARVEST <sup>OF</sup> THE MONTH

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# CRANBERRY

### CRANBERRY VINAIGRETTE

**1 C. cranberries**

**1 C. Orange juice**

**1 TBL. Shallot or purple onion, minced**

**1 sprig fresh thyme**

**2 TBL. Brown sugar**

**Salt and ground black pepper**

**1/4 C. Sherry vinegar or red wine vinegar**

**1/2 C. Olive oil**

*In a small saucepan over medium heat combine cranberries, orange juice, brown sugar, chopped shallot and thyme. Simmer on low until reduced, 8-12 minutes. Add a pinch of salt and a bit of ground black pepper. Remove thyme sprig and let cool. Add vinegar and then whisk in olive oil.*

*Recipe by Robin Forte*



*For more information visit*

**ISLANDGROWNSCHOOLS.ORG/HARVESTOFTHEMONTH**