

Dark Cherry Balsamic Vinaigrette

½ cup balsamic vinegar

¼ cup sugar

1 T minced roasted garlic

½ cup cherry preserves

¼ cup red wine vinegar

1 cup canola oil

Kosher salt

Freshly ground black pepper

In a small saucepan over medium heat, bring the balsamic vinegar and sugar to simmer, stirring frequently to dissolve sugar. Simmer the mixture, uncovered, until reduced by half, about 10 minutes. Add the garlic and cherry preserves and cook for one minute longer. Remove from heat and let cool. When room temperature, whisk in the red wine vinegar and then the canola oil. Season to taste with salt and pepper.