

ARUGULA SALAD WITH CABERNET SAUVIGNON VINAIGRETTE

1/4 c dried currants
1/3 c toasted pine nuts
1 small bag of arugula
cabernet sauvignon vinaigrette (recipe below)

Toss greens with cooled vinaigrette. Sprinkle with currant and pine nuts.

Cabernet Sauvignon Vinaigrette

1/4 c **Emily G's Cabernet Sauvignon Jam**
1/4 c extra virgin olive oil
2 T white wine vinegar
1 T minced shallot
1/2 t lemon juice
1/2 t honey

Heat jam in microwave for 10 seconds. Whisk in remaining ingredients until emulsion is formed. Salt and pepper to taste and let cool to room temperature.



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