

Apple Cinnamon Vinaigrette

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From the Yale Appliance + Lighting Chef Series

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Yield: 3 cups

Ingredients

- $\frac{3}{4}$ cup apple sauce (sugar free)
- 1 cup apple cider or apple juice
- $\frac{1}{2}$ cup apple cider vinegar
- $\frac{1}{2}$ tsp kosher salt
- $\frac{1}{2}$ tsp black pepper freshly ground
- $\frac{1}{4}$ cup red onion minced
- 2 TBSP agave nectar
- 1 $\frac{1}{2}$ TBSP ground cinnamon (diluted in hot tap water to form a paste)

Methods:

1. Using a stainless steel mixing bowl, whisk all ingredients together. Store in an airtight container, refrigerate up to 2 months.