BALSAMIC VINAIGRETTE

Basic Lifestyle

Ingredients

1 red apple

1 vine-ripe tomato

1 small red onion

2 cups distilled or pure water

2 TBS chopped fresh basil

1 TBS chopped fresh oregano

1 TSP chopped fresh thyme

1 TBS minced fresh garlic

1/3 cup balsamic vinegar

1/4 cup fresh lemon juice (about 2 lemons)

2 TBS stone-ground mustard

Dash of cayenne pepper

1/4 cup extra-virgin olive oil (optional)

1 small avocado (optional for FINAL Lifestyle clients only)*

Instructions

- 1. Core and quarter the apple and tomato.
- 2. Peel and quarter the onion.
- 3. Place all the ingredients in blender, and purée thoroughly.
- 4. Adjust the water to obtain the preferred consistency and the spices to taste.

Portion-Per-Serving Information: (Yields 3-1/2 cups [which equals 56 TBS])

If including olive oil in recipe, 1 Serving = 2 TB = 1/2 FT

If making recipe without olive oil, use unlimited.

*FINAL Lifestyle clients: If using both olive oil and avocado ... 2 TB = 1 FT