









# Apple Vinaigrette

Disney's Animal Kingdom Lodge

Boma

## Ingredients

-  2 each Apple, puree
-  1 Tablespoon Dijon Mustard
-  1/3 cup Cider Vinegar
-  1/2 cup Lemon Juice, fresh squeezed
-  2 cups Olive Oil
-  1 1/2 each Lemon Zest, fresh
-  To taste Kosher Salt
-  To taste Fresh Ground Black Pepper



## Directions

1. Peel and shred about two apples through the mandolin and put in a stainless steel bowl with the Dijon Mustard.
2. Whisk in the cider vinegar and the lemon juice, and slowly add in the olive oil.
3. Stir in the fresh grated lemon zests and mix well.
4. Adjust the seasonings with Kosher salt and fresh ground black pepper.

