

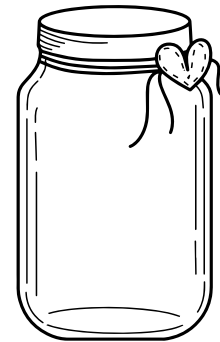
LEFTOVER JAR VINAIGRETTE



S U N N Y J A R
e c o h u b

Ingredients:

- a finished jar of jam or honey or peanut butter
- 3 tbsp vinegar (red wine or cider)
- 9 tbsp oil (olive oil, rapeseed oil...)
- 1 tsp salt
- 1/2 tsp pepper
- 1 teaspoon of mustard (optional)



Method:

1. In your virtually empty jar add all the ingredients.
2. Replacing the lid securely shake well to combine, making sure the content of the jar dissolves and mix with the rest of the ingredients
3. Keep the vinaigrette in the fridge for 1 month, making sure you shake well before using.
4. You can add fresh herbs and shallots. If you do ,eat within a week.
5. Be creative and try using different oils and vinegar.
Experiment by adding soy sauce, garlic and ginger, rice vinegar and sesame oil to a peanut butter jar. Or Red wine vinegar and sunflower oil to an orange marmalade jar.