<u>Jam Vinaigrette</u>



Ingredients

Any almost finished jams

3 tbsp red wine vinegar or balsamic vinegar

1 shallot, finely chopped

1/4 cup extra virgin olive oil

Salt and pepper to taste

Method:

- 1. Add the vinegar, shallot, olive oil, salt and pepper to the jam jar. Place the lid on tightly.
- 2. Shake well to emulsify the vinaigrette.