

Cookie Butter Vinaigrette

Recipe By *Tamar Teitelbaum*



Cooking and Prep:  10
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Serves:  6

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Shabbat

Diet: Vegetarian, Pescetarian

My husband has enjoyed all of my experimental recipes, but even he raised an eyebrow when I presented him with a cookie butter salad dressing. He said, “The salad dressing is made from cookies? I have to try this...” He might have been a little skeptical at first, but his next words sealed the deal: “This is amazing.”

Ingredients (5)

Main ingredients

- 1/4 cup **Gefen Cookie Butter**
- 2 tablespoons **Kedem White Wine Vinegar**
- 1 teaspoon **Haddar Kosher Salt**
- 1/4 teaspoon black pepper
- 1/4 cup olive oil

Start Cooking

Prepare the Dressing

1. Melt the cookie butter. Allow to cool completely.
2. Measure all ingredients into a bowl, and whisk together until smooth.

Note: Enjoy on any salad. I tend to prefer this with a nice bitter lettuce. This dressing will keep for several days in the refrigerator.