

# Blood Orange Sparkling Mocktail

Servings: 2 | Calories per serving: 85 kcal

## Ingredients:

1 cup	blood orange juice, freshly squeezed
1 Tbsp.	honey
½ tsp.	vanilla extract
½ cup	sparkling water (plain or lime)
2 each	blood orange slices for garnish

## Preparation:

1. To a cocktail shaker or mason jar, add the blood orange juice, honey, and vanilla extract. Secure the lid and shake until the honey has dissolved. Add ice and shake again.
2. Fill two glasses with ice, then pour the mixture evenly into the glasses. Top each with the lime sparkling water. Garnish with the blood orange slice on top. Enjoy!

## Shopping List

### Produce

- Blood oranges

### Pantry

- Honey
- Vanilla extract
- Sparkling water (plain or lime)

# Pear Champagne Vinaigrette

Servings: 15 | Serving Size: 2 Tbsp. | Calories per serving: 125 kcal

## Ingredients:

1 pinch	kosher salt
1 each	bartlett pear
¾ cup	olive oil
1 ¾ tsp.	Dijon mustard
1 pinch	white pepper (regular works too)
1 ½ Tbsp.	agave or honey
¼ cup	champagne vinegar

## Preparation:

1. Peel, core and slice pear. Place in food processor or blender and puree. Chill if not using right away.
2. Place pear puree with all ingredients (except oil) in blender or food processor and blend until smooth.
3. Slowly drizzle in oil while blending to emulsify dressing. Chill until ready to use.

## Shopping List

### Produce

- Bartlett pear

### Pantry

- Kosher salt
- Olive oil
- Dijon mustard
- White pepper
- Agave or honey
- Champagne vinegar