



Creamy Maple Syrup Dressing *(adapted from The Maple Syrup Cookbook by Ken Haedrich)*

1 cup mayonnaise
1/2 cup pure maple syrup
1/4 cup apple cider vinegar

Place ingredients into a jar or plastic container, cover tightly and shake until ingredients are well mixed and smooth. Alternatively, whisk ingredients together in a small bowl until smooth. Cover and refrigerate for a minimum 1 hour to allow flavors to blend. *Note - I didn't have enough apple cider vinegar, so substituted 3 tablespoons white wine vinegar and 1 tablespoon Applejack brandy. It was wonderful!*