

# Homemade Strawberry Vinaigrette Salad

## Dressing

Fresh homemade strawberry vinaigrette recipe with sweet berries, tangy vinegar & olive oil. Perfect for salads, easy 5-minute prep!

5 min

PREP

5 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

## Ingredients

- 1 cup strawberry
- 1 tbsp maple syrup
- 1 cup olive oil
- 1 tsp salt
- 1 tsp black pepper

## Instructions

### 1 Prepare the Strawberries

Wash 1 cup fresh strawberries under cold running water and remove the green tops and stems. Pat completely dry with paper towels and hull any remaining white parts.

### 2 Blend the Base

Add the prepared strawberries, 1 tablespoon honey, 1 cup apple cider vinegar, 1 teaspoon salt, and 1 teaspoon black pepper to a blender or food processor. Blend on high speed for 45-60 seconds until the strawberries are completely pureed and the mixture is smooth.

### 3 Emulsify with Oil

With the blender running on medium speed, slowly drizzle in 1 cup olive oil in a thin, steady stream over 30-45 seconds. This gradual addition creates a smooth emulsion that won't separate.

### 4 Taste and Adjust

Stop the blender and taste the vinaigrette. Add more honey for sweetness, more vinegar for tang, or more

salt and pepper to taste.

- 5 Blend for 10 more seconds to incorporate any adjustments. The vinaigrette should be smooth, pink, and well-emulsified.
- 6 Transfer to an airtight container and refrigerate for up to 1 week, or serve immediately over salad greens.

## Tips

Always use fresh, ripe strawberries for the best flavor and natural sweetness - frozen strawberries will work but may result in a thinner consistency and less vibrant flavor.

Blend the strawberries completely smooth before adding oil to ensure proper emulsification and prevent separation.

Add the olive oil slowly in a steady stream while blending to create a stable emulsion that won't separate quickly.

Taste and adjust the honey-to-vinegar ratio based on your strawberries' sweetness - very ripe berries may need less honey.

For a smoother texture, strain the finished dressing through a fine-mesh sieve to remove any remaining strawberry seeds.

Make the dressing at least 30 minutes before serving to allow flavors to meld and develop complexity.

Store in a glass jar or container rather than plastic to prevent staining and maintain the best flavor.

Always shake or whisk vigorously before each use, as natural separation is normal and expected with fresh vinaigrettes.