



Honey Mustard Vinaigrette Dressing

2 servings

INGREDIENTS

- 1 clove of garlic, finely minced (or 3/4 tsp. granulated)
- 2 tsp. of mustard *
- 2 Tbsp. oil
- 2 Tbsp. vinegar **
- 1 1/2 tsp. honey
- 1 Tbsp. water
- Salt and pepper, to taste

DIRECTIONS

1. Put all ingredients into a jar with a tight fitting lid. Shake vigorously to mix.
2. Taste and adjust seasoning.
Shake well prior to using.

*Dijon, brown or grain mustards are best.

** Red wine, cider or balsamic vinegar preferred.



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