

Balsamic Vinegar Salad Dressing Recipe

Ingredients

1/2 cup extra virgin olive oil

1/2 cup balsamic vinegar

2 teaspoons Dijon mustard

1 clove garlic, finely minced OR 1 teaspoon garlic powder

1 tablespoon honey

1 teaspoon salt

1/4 teaspoon black pepper

Method:

- Combine all ingredients in a jar with a tight-fitting lid, shake until well combined.
- Refrigerate and let flavours blend for at least 30 minutes, preferably 2 hours, before serving.