



JONES VALLEY TEACHING FARM

HONEY MUSTARD VINAIGRETTE

MAKES: about ONE cup of vinaigrette

INGREDIENTS:

- ⇒ ¾ c olive oil
- ⇒ ¼ c lemon juice, balsamic vinegar, and/or apple cider vinegar
- ⇒ 1 Tbsp honey
- ⇒ 1 Tbsp Dijon mustard
- ⇒ ¼ tsp garlic powder
- ⇒ Salt and pepper to taste

INSTRUCTIONS:

1. Add olive oil to a bowl or mason jar. Choose your “acid” (lemon juice, balsamic vinegar, or apple cider vinegar) and add to olive oil.
2. Add the rest of the ingredients, then whisk together or shake to combine in the jar.
3. Pour over a salad or fresh farm veggies and enjoy!

REMEMBER: Vinaigrettes can be adjusted to your taste! Don't be afraid to get creative. Fresh berries or jams can be used to make a sweeter tasting dressing.

