



Presents



Honey Mustard Dressing

Presented June 8, 2013 by Scotty

Ingredients:

Honey

Dijon Mustard

Extra Virgin Olive Oil

Gourmet Rice Vinegar

Freshly Ground Pepper

Kosher Salt

Finely Chopped Garlic

All ingredients measured to taste

Place a large dollop of honey in a bowl, (amount will depend on how many people you are serving) then add the rice vinegar followed by the mustard, olive oil, a good pinch of Kosher salt and freshly ground pepper and liberal amount of the chopped garlic.

Whisk vigorously to ensure the honey is fully blended.

Toss dressing with your lettuce/salad.

Scotty's tips for a great salad

Always grate the radishes and the carrots.

Always seed the cucumbers and then slice very thinly!

Slice the sweet onion very thinly too!

It is important not to let just one flavor over-ride any of the others.