

### Honey Mustard Dressing

- 1/4 c. honey
  - 1/4 c. Dijon
  - 1 clove garlic, minced
  - 2 Tb. lemon juice
  - 1/3 c. rice vinegar (or apple cider vinegar)
  - 3/4 c. olive oil
  - 1/4 tsp. salt (or to taste)
1. Combine all the ingredients except the olive oil and salt in a blender (or food processor). Blend until mixed, about 30 seconds.
  2. With the motor running, add the olive oil in a slow stream, blending until the dressing is smooth and creamy.
  3. Taste and add salt if desired.
  4. Note: This dressing also makes a good marinade for pork and chicken before grilling, too- a nice change from regular BBQ sauce.
- Makes about 1-1/2 cups

Pantry Basics: Honey Mustard Dressing & Marinade - An Oregon Cottage  
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