

Oh, Honey! Dill Vinaigrette

- 2/3 cup safflower oil or canola oil
- 1/3 cup white wine vinegar (5% acidity)
- 3 Tbsp **TSG Oh, Honey! Mustard**
- 2 tsp **TSG Lemony Fresh Dill Blend**
- 1/2 tsp salt

1. Combine ingredients in a 2-cup measuring cup; whisk to blend well. Serve with tossed green salads, drizzle over chilled vegetable salads (asparagus, broccoli, green beans), or use to make coleslaw, potato salad or macaroni salad
2. Store any remaining vinaigrette in refrigerator, covered, for up to one month.

Makes about 1-1/4 cup.

SALAD DRESSING