

LEMON DILL DRESSING

3 TBS FRESH LEMON JUICE

2 TBS MILD DIJON MUSTARD

2 TSPS HONEY/AGAVE NECTAR OR TO TASTE

1 MEDIUM GARLIC CLOVE

1/2 TSP KOSHER SALT

1/8 TSP CAYENNE PEPPER

½ CUP MILD FLAVORED OLIVE, SUNFLOWER, AVACADO OR VEGETABLE OIL

2 TBSPS FINELY CHOPPED FRESH DILL

INSTRUCTIONS

1. WHISK TOGETHER LEMON JUICE, MUSTARD, HONEY, GARLIC, SALT AND PEPPER UNTIL COMPLETELY BLENDED
2. ADD OIL SLOWLY, WHISKING UNTIL THICK AND CREAMY.
3. ADD DILL AND STIR WELL
4. REFRIGERATE UNTIL READY TO USE