

## TANGY DILL DRESSING

### INGREDIENTS:

- ❖ Virgin olive oil            ¼ Cup
- ❖ Water                            ¼ Cup
- ❖ Apple cider vinegar        1/4 Cup
- ❖ Dill weed (dried)        1 ½ TBSP
- ❖ Mustard (gluten free)    1 TBSP
- ❖ Honey (unpasteurized)   1 TBSP
- ❖ Red onion                    1 TBSP
- ❖ Garlic                            1 Clove
- ❖ Rock salt                      ½ tsp
- ❖ Pickle (home canned)     1 ea
- ❖ Ground pepper              to taste

### METHOD:

1. Add all ingredients to your blender and blend until smooth

### YIELD:

3/4 cup

### SERVINGS:

12

### NOTES:

Will keep in the fridge in an airtight container for one week.

Calories: 49 | Fat: 4g | Carbohydrate: 2g | Fiber: 0g | Sugars: 1.6g | Protein: 0.2g

