

## **Salad Dressing**

- ¼ cup Extra Virgin Olive Oil
- ¼ cup Apple Cider Vinegar
- 1 to 2 large Cloves of Garlic
- 1 teaspoon of dry Basil (or a handful of fresh Basil leaves)
- ¼ teaspoon of Sea Salt (optional)
- Pinch of coarse Black Pepper (we use ¼ teaspoon)
- ¼ teaspoon of dry Thyme leaves (or about a tablespoon of fresh Thyme leaves)
- 1 teaspoon of Creole Mustard (¼ teaspoon of Dry Mustard)
- 2 tablespoons of Honey

Puree in blender until creamy. Can be refrigerated for up to 30 days.