

# Simple Salad Dressing

**Yield:** ½ cup **Serves:** 4

**Prep time:** 5 min

**Total time:** 5 min

## Ingredients

- ⅓ cup extra-virgin olive oil
- 2 tablespoons red wine vinegar *or white vinegar, apple cider vinegar, or lime juice*
- 2 tablespoons minced shallot *or green onions, scallions, or garlic*
- 1 tablespoon of raw honey\* *or fruit jam or marmalade*
- 1 tablespoon fresh rosemary\*
- 1 tablespoon fresh thyme\*
- 2 teaspoons Dijon mustard *or brown or yellow mustard*
- ½ teaspoon kosher salt
- ¼ teaspoon fresh cracked black pepper

\*Ingredient Notes:

- Raw honey is recommended because it's firmer and will help to bind everything together better. You could also use a thick fruit jam as a sweetener.
- You can replace the rosemary and thyme with equal amounts of parsley and cilantro, or oregano and sage.

## Instructions

1. Add all ingredients to blender.
2. Blend on high for about 15-20 seconds until emulsified.
3. Adjust seasonings to taste.