



# HONEY MUSTARD VINAIGRETTE

## Honey Mustard Vinaigrette

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This Honey Mustard Vinaigrette is a dressing to impress! With a sweet and tangy blend of honey, mustard, and zesty vinegar, it's the perfect way to sauce up any salad. It's vinaigrette-ly the best way to add some flavor to your greens!

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### Ingredients

⅓ cup **extra virgin olive oil**  
2 tablespoons **white wine vinegar**  
1 to 2 teaspoons **Dijon mustard**  
1 teaspoon **honey**  
¼ teaspoon **garlic powder**  
¼ teaspoon kosher **salt**  
Ground **black pepper** to taste

### Directions

1. Pour all the ingredients into a small bowl and whisk until emulsified and well blended. Season with salt, pepper and any preferred herbs (minced or dried) to taste.
2. Alternatively, you can pour all the ingredients into a mason jar, secure the lid tightly and shake vigorously until emulsified and well-blended. If it's not velvety smooth, give it a good stir with a spoon until you reach the perfect consistency. (You can also make this directly in your mustard jar; see notes below for details.)
3. Store in a sealed container in the fridge for up to one week. The oil will harden in the fridge, so be sure to leave it out at room temperature for about 15 minutes to soften up. Then, give it a good stir to reblend the ingredients before each use.

*(Joy Bauer et al. honey mustard vinaigrette)*