

Basil Honey Mustard Dressing

Recipe developed by Sheree Clark

There is nothing like a homemade salad dressing. This one is a favorite and would taste fabulous on some organic mixed greens or on heirloom tomatoes with a glass of dry red wine such as Tassel Ridge Winery American Chardonnay or Tassel Ridge Winery semi-sweet white Overture (citrus notes combined with a hint of sweetness compliment most salads and their dressings very nicely).

Equipment

Blender

Ingredients:

1 large bunch of basil (go ahead and fill up the blender!)
1 cup extra virgin olive oil
1/2 cup raw apple cider vinegar
1/3 cup raw honey
1 -1/2 teaspoon yellow mustard powder
1 teaspoon unrefined salt, such as Celtic sea salt

Put all together in a blender and liquefy. Dressing will keep in the refrigerator for at least a week.

Variation:

Omit the basil for a plain honey mustard dressing!

Basil Honey Mustard Dressing

Recipe developed by Sheree Clark

There is nothing like a homemade salad dressing. This one is a favorite and would taste fabulous on some organic mixed greens or on heirloom tomatoes with a glass of dry red wine such as Tassel Ridge Winery American Chardonnay or Tassel Ridge Winery semi-sweet white Overture (citrus notes combined with a hint of sweetness compliment most salads and their dressings very nicely).

Equipment

Blender

Ingredients:

1 large bunch of basil (go ahead and fill up the blender!)
1 cup extra virgin olive oil
1/2 cup raw apple cider vinegar
1/3 cup raw honey
1 -1/2 teaspoon yellow mustard powder
1 teaspoon unrefined salt, such as Celtic sea salt

Put all together in a blender and liquefy. Dressing will keep in the refrigerator for at least a week.

Variation:

Omit the basil for a plain honey mustard dressing!

From the Winter 2009 issue of Make Mine Wine.