

MACE



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Vinaigrette Dressing

Makes about 120ml

If you leave the garlic and chives out this dressing will last for up to 1 week in the fridge. If you have no honey you can use sugar instead or any type of mustard will also work perfectly well. Lemon juice is a good alternative for the balsamic and gives a lighter fresher flavour.



Ingredients

- 1 small garlic clove
- 2 tbsp balsamic vinegar
- 50ml rapeseed oil
- 1 tbsp wholegrain mustard
- 1 tsp honey
- 1 tsp snipped fresh chives (optional)
- salt and freshly ground black pepper

Method

Use a garlic crusher to crush the garlic or the fine side of a box grater if you find that easier. Put into a screw-topped jar (an old washed out jam jar is perfect). Add the balsamic vinegar, oil, mustard, honey and chives, if using, to the jar and season to taste with salt and pepper. Screw the lid back on tightly. Shake hard until the dressing has thickened and emulsified. Store in the fridge and use as required.

Prepare Ahead

This dressing will last up to 3 days if stored in the fridge.

