



FINCH + FENNEL

Italian Salad Dressing

INGREDIENTS:

- 1 Garlic Clove, grated
- 3 Tbsp Shallot, chopped
- 1 Tbsp F+F Champagne Honey Mustard
- Juice of 2 Lemons
- ½ tsp Honey
- ½ tsp Apple Cider Vinegar
- ¼ c Olive Oil
- Salt & Pepper, to taste
- F+F Italian Seasoning, to taste



INSTRUCTIONS:

1. Grate garlic & finely chop shallot, & place into a blender or food processor.
2. Add F+F Champagne Honey Mustard, lemon juice, honey & apple cider vinegar, & blend.
3. Slowly add in oil & mix until emulsified.
4. Season with salt, pepper & F+F Italian Seasoning, to taste.
5. Serve immediately, or can keep 2-3 days, if refrigerated.

Enjoy!

