

# FRESH MINT DRESSING

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## INGREDIENTS

- ½ cup extra-virgin olive oil
- ½ cup lemon juice (about 2 lemons)
- ¼ cup packed fresh mint (spearmint) leaves (about half of a ⅔ or ¾-ounce package)
- 3 tablespoons honey or maple syrup
- 1 tablespoon Dijon mustard
- 2 cloves garlic, roughly chopped
- ¼ teaspoon fine sea salt
- 10 twists of freshly ground black pepper

## INSTRUCTIONS

1. In a food processor, combine all of the ingredients and blend until smooth. Taste, and add more salt and/or pepper if necessary. Use as desired!
2. This dressing will keep well, covered and refrigerated, for up to 1 week.