

SUNSHINE SALAD DRESSING



INGREDIENTS

- ½ cup plain Greek yogurt (any % fat will do)
- ¼ cup extra-virgin olive oil
- ¼ cup Dijon mustard
- 3 to 4 tablespoons honey, to taste
- 2 tablespoons lemon juice
- 2 tablespoons apple cider vinegar or more lemon juice
- 1 clove garlic, pressed or minced
- ½ teaspoon fine sea salt
- 10 twists of freshly ground black pepper

INSTRUCTIONS

1. In a 2-cup liquid measuring cup or bowl, combine all of the ingredients as listed. Whisk until blended. Taste, and season with additional pepper if necessary.
2. This dressing is intentionally bold, but if it tastes too tart for your liking, whisk in another tablespoon of honey.
3. Store leftover salad dressing in the refrigerator, covered, for 10 to 14 days.

Try this honey-mustard dressing with any of the following:

- Fresh greens of any kind
- Avocado
- Broccoli
- Brussels sprouts
- Cabbage
- Kale
- Carrots
- Apples
- Bell peppers
- Goat cheese, feta or cheddar cheese
- Sunflower seeds, pecans, or almonds

MAKE IT DAIRY FREE: If you have a favorite unsweetened dairy-free plain yogurt, it should work well here.