



Never-Settle-For-Ordinary Salad Dressing

INGREDIENTS

- 3 Tbsp fresh basil, sliced
- 4 Tbsp Parmesan cheese, grated
- 2 tsp Dijon mustard
- 1 small clove garlic, minced
- 4 Tbsp white wine vinegar
- 2 tsp honey
- ½ cup lemon-infused olive oil, made with LorAnn Oils Super-Strength Natural Lemon Oil (see Olive You, Lemon Oil recipe)
- Salt and pepper to taste



INSTRUCTIONS

1. Place basil, Parmesan cheese, mustard, garlic, white wine vinegar, and honey in a food processor or blender. Pulse a few times to blend.
2. With motor running, slowly pour in the lemon-infused olive oil through the feed tube. Continue to blend until vinaigrette is smooth.
3. For best flavor, refrigerate for 1 hour before serving.

