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Honey-Mustard Vinaigrette

- 1 Clove garlic, minced
- 1 Tbsp white-wine vinegar
- 1 1/2 Tsp Dijon mustard, (coarse or smooth)
- 1/2 Tsp honey
- 1/8 Tsp salt
- Freshly ground pepper, to taste
- 1/3 Cup extra-virgin olive oil, or canola oil

1) Whisk garlic, vinegar, mustard, honey, salt and pepper in a small bowl. Slowly whisk in oil.

Makes 1/2 Cup

