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Lemon-Mint Vinaigrette

1/3 Cup lemon juice
1 Tbsp Dijon mustard
1 Tsp sugar
1 Clove garlic, minced
1/3 Cup extra-virgin olive oil
1/3 Cup chopped fresh mint
1/8 Tsp salt
Freshly ground pepper, to taste

- 1) Whisk lemon juice, mustard, sugar and garlic in a small bowl until blended. Drizzle in oil, whisking until blended. Stir in mint, salt and pepper.

Makes 3/4 Cup

