



Olive on Tap Creamy Dijon Dressing

INGREDIENTS: 1/4 Cup *Olive on Tap White Wine Vinegar* * 1 Tbsp
Olive on Tap Dijon Mustard * 1 Tbsp *Olive on Tap Honey Mustard*
1/2 tsp kosher salt * 1/2 tsp Garlic Clove
1/2 + 2Tbsp Cup *Olive on Tap Lemon Pepper Olive Oil*

When we make dressing, we always reach for Dijon. It's got the perfect balance of zip and bite and helps emulsify the dressing. Pulse 1/4 cup of white wine vinegar, 1 Tbsp. Dijon mustard, 1 Tbsp. honey, 1/2 tsp. kosher salt, 1/2 garlic clove in a blender to combine, With motor running, slowly add 1/2 + 2 Tbsp lemon pepper olive oil. Season to taste with salt and freshly ground black pepper.