

# Dijon Mustard Vinaigrette with Rosemary

This recipe works beautifully as a dressing for a fresh salad, a marinade for poultry, fish or beef. I was terrified to make my first dressing but this one has become a household favorite and is popular at get togethers and meals.



## Sample Recipe

Recipe serves	
	4

Ingredient	Amount
Olive Oil	1 cup
Apple Cider Vinegar	1/2 cup
Dijon Mustard (Organic)	2 tbsp
Rosemary	1 tbsp
Sea Salt	1/4 tsp

## Instructions

1. Add ingredients to a glass jar or bowl.
2. Shake or stir to blend ingredients.
3. Store dressing in the refrigerator.
4. Remove dressing 20-30 minutes prior to meal time to allow time for olive oil to come to room temperature.



TheWholesomeBeet.com