

Honey Mustard Garlic Dressing

From – *Moosewood Restaurant Low-Fat Favorites*

2 heads roasted garlic
2 Tbsp Dijon mustard
1 ½ to 2 Tbsp mild honey
3 Tbsp cider vinegar
¼ cup unsweetened apple juice
¼ tsp salt
ground black pepper to taste

- Squeeze the garlic paste from the roasted heads into a blender.
- Add the mustard, honey, vinegar, apple juice, salt and pepper and puree until smooth and creamy.
- Tightly covered and refrigerated, it will keep for about 4 days.



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