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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