



# BALSAMIC DRESSING FOR SALAD & PASTA

Makes approximately 1/2 Cup

Shareable Link:

<https://whiterosemanor.com/wp-content/uploads/2021/12/WRMBalsamicDressing.pdf>

## INGREDIENTS

0.25 (1/4) C. quality Balsamic Vinegar  
0.25 (1/4) C. Extra Virgin Olive Oil  
2 Tbs. Honey (local clover honey is what we use – reduce honey amount for pasta)  
2 tsp. Dijon Mustard  
0.5 (1/2) tsp. dried Thyme  
1.5 cloves Garlic, minced  
Salt and pepper to taste

## INSTRUCTIONS

Combine all ingredients into bowl or cruet. Thoroughly whisk/shake until well blended. Best served slightly chilled or room temperature. Store covered in refrigerator.

### Serving Tip

*Fabulous on pasta– warm or cold. Especially tasty on Italian Pasta Salads, freshly cooked tortellini, and antipasto salads.*

Our recipes can be found in our Blog on our website.

Wonderfully yours,

*Alice*

WhiteRoseManor.com



**BED & BREAKFAST**

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