



B&B Balsamic Dressing

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10 minutes • Makes ½+ cup
Serving size = approx. 2 Tbs.

INGREDIENTS

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

PREPARATION

Combine all ingredients into bowl.

Thoroughly whisk/shake until well blended.

Transfer to cruet or other storage container. Store covered in refrigerator.

Shake well before serving.

Best served slightly chilled or room temperature.



SERVING TIP

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

Calories per serving approx. 89; total fat 7g; saturated fat 1g; monounsaturated fat 1g; trans fat 0g; cholesterol 0mg; sodium 62mg; Potassium 50mg; total carbohydrate 8g; dietary fiber 2g; sugars 5g; protein 1g.
Percent Daily Values are based on a 2,000-calorie diet– Vitamin A 4%; Vitamin C 5%; Calcium 11%; Iron 38%