

## Honey Vinaigrette



Once you make a batch of this, you'll never think of turning to the store-bought stuff again. Whether it's adorning a salad or sandwich, this dressing won't overpower your dish. It's subtle, but still has interest and an intriguing combination of flavours that will captivate and delight at the dinner table.

**10 mins**

TOTAL TIME

**5 mins**

PREP

**1.5 cups**

YIELD

### Ingredients

1/8 cup White vinegar

1/2 cup Vegetable Oil

2 teaspoons Golden Raw Honey

1 teaspoon Dijon Mustard

Salt and pepper to taste

### Directions

1. Heat Golden Raw Honey by placing the jar in a bowl of warm water. Stir through jar to disperse warm honey until desired consistency is achieved.
2. Add honey, vinegar, vegetable oil and mustard into a medium sized bowl - whisk until combined and smooth.
3. Add salt and pepper to taste.
4. Store in fridge for up to two weeks.

Did you make this recipe?

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