



RAW APPLE CIDER VINAIGRETTE

Yields: 1 cup

INGREDIENTS

1 garlic clove, minced
1 tbsp **Petrofka's Sweet-N-Spicy Apple Mustard**
1/4 cup of **Petrofka's Extra-Aged Apple Cider Vinegar**
2 tbsp fresh lemon juice
1-2 tsp unpasteurized honey
1/3 cup EVOO or canola oil
sea salt and freshly ground pepper, to taste

DIRECTIONS

Combine all of the ingredients in glass jar, then seal the lid and shake until the honey dissolves and the ingredients are well combined. For best flavor, allow the dressing to marinate for at least 30 minutes before serving over your favorite greens.

Store leftovers in the fridge for up to a week, and shake well before serving each time.

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