**Fruits & Veggies**

Priscilla’s Vinaigrette

**Directions**

Add Dijon mustard to bowl or jar, then salt and pepper. Mash with a spoon.

Add garlic, then mash again.

Mix in acid – red wine vinegar or part apple cider vinegar.

Mix in olive oil. (You want equal amounts [1:1] of acid and oil)

Use immersion blender.

I like this on a salad of butter lettuce.

(You could add 1 tsp - sugar and some lemon juice if serving over carrot crudité.)

