

## Spiced Balsamic Vinaigrette

- Ingredients:**
- 2 Tbs balsamic vinegar
  - ½ tsp Dijon mustard
  - 1 shallot, minced
  - 2 cloves garlic, pressed
  - ¼ tsp ground cumin
  - ¼ tsp crushed red pepper flakes
  - ⅓ cup olive oil
  - salt & pepper to taste

**Procedure:**

1. Whisk vinegar and mustard together.
2. Add shallot, garlic, cumin, and pepper flakes; whisk to combine.
3. Drizzle in olive oil, whisking constantly until fully combined.
4. Season with salt and pepper; makes ½ cup

## Poppy Seed Dressing

- Ingredients:**
- ¼ cup red wine vinegar
  - ¼ cup oil (canola or light olive)
  - 2 Tbs sugar
  - 1 tsp dried mustard
  - 1 tsp poppy seeds
  - salt & pepper to taste

**Procedure:** Whisk together until smooth (or use a blender); makes ½ cup.

## Lemon Caesar Salad Dressing

- Ingredients:**
- 1 tsp. grated lemon zest
  - 3 Tbs fresh lemon juice
  - 2 cloves garlic, minced
  - 1 tsp white wine vinegar
  - ⅔ cup olive oil
  - 1 tsp coarsely ground pepper
  - ½ tsp salt

**Procedure:**

1. Whisk together well: lemon zest, juice, garlic, and vinegar.
2. Drizzle in olive oil, whisking constantly until smooth.
3. Season with the salt and pepper; makes 1 cup.

## Sesame Honey Vinaigrette

*Especially nice on spinach salad!*

- Ingredients:**
- 4 Tbs seasoned rice vinegar
  - 1 tsp soy sauce
  - 1 tsp Dijon mustard
  - ½ tsp sesame oil
  - 2 tsp honey
  - ½ tsp dry mustard
  - ¾ tsp ground pepper
  - ½ cup olive oil

**Procedure:** Mix ingredients together; makes 1 cup