



LEMON & OLIVE OIL SALAD DRESSING

This would have to be our all time favourite salad dressing and it is so easy to make keeping well in the fridge for up to 5 days. Its full of all the good things, and free from artificial preservatives so great for your body as well.

A never fail salad dressing that is delicious poured over any type of salad, from simple greens, to a more complex tabbouleh or bean salad.

Ingredients:

1/4 cup olive oil

1/4 cup lemon juice

3 tablespoons apple cider vinegar

1 clove of garlic (crushed)

Black pepper to taste

Method:

Combine all ingredients in a jar that has lid. Put the lid on and shake well for about a minute making sure the oil, lemon juice and apple cider are well combined.

Serve cold or at room temp over your salad as you are ready to eat. Enjoy.

Recipe Tips & Tid Bits:

Keep refrigerated for up to 5 days before discarding.

This dressing can also be made without the cider vinegar.

For a less bitey dressing, change the ratio of olive oil to lemon juice to 2:1.

Gluten Free | Dairy Free | Sugar Free | Vegan