

SIMPLE LEMON VINAIGRETTE DRESSING

Servings: 1 to 2 cups | Prep Time: 60 seconds | Ingredients: 5

Ingredients:

- lemon
- olive oil
- honey
- salt
- pepper

Directions:

1. Use a "3 to 1 ratio" for this. Which is to say, 3 tablespoons of olive oil to 1 table-spoon fresh lemon juice or vinegar (Champagne, Apple Cider or my favs).
2. Drizzle in a little bit of honey if you want the sweetness - but you can also leave out, or experiment with other sweeteners.
3. Throw in a small pinch of sea salt and pepper.

Note: If you're making the dressing to eat right away, make the dressing the salad bowl you'll be using, and then pile on your greens - this way you can toss it the moment you want to eat it.

Double Note: For a full salad to serve 4 or keep in your fridge: 1/4 cup freshly squeezed lemon juice (the juice from about 2 lemons) 1/2 cup good olive oil (Kirkland is great, as are most from Trader Joe's) a big pinch of salt, and a small pinch of black pepper, and store in a mason jar in the fridge.

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