



SHORT STORY

I love making my own dressings since I can better control the sugar content, oil quality, and calorie count. Each of the salad dressings below takes less than 5 minutes to prepare and bursts with full-bodied flavor.

OATH & GRIND
Susan Hoff
BY SUSAN HOFF

**TIME**

5 Min


**SERVES**


1 Salad

**COOK**

No Cooking

 : oathandgrind.com

 : hello@oathandgrind.com

   : @OathandGrind

LinkTree: linktr.ee/susanhoff

INGREDIENTS

Balsamic Vinaigrette

- 1/3 cup olive oil
- 1/4 cup lemon juice
- 1 tsp. raw, local honey
- 2 Tbsp. balsamic vinegar
- 2 Tbsp. stone ground mustard
- 2 tsp. garlic powder
- salt, to taste
- pepper, to taste

Oil & Vinegar

- 1/3 cup olive oil
- 1/4 cup apple cider vinegar
- 2 tsp. garlic powder
- 2 tsp. onion powder
- salt, to taste
- pepper, to taste

Cilantro Lime Vinaigrette

- 1/3 cup olive oil
- 1/4 cup lime juice
- 1 tsp. raw, local honey
- 3 Tbsp. apple cider vinegar
- 2 Tbsp. dijon mustard
- 2 Tbsp. cilantro, chopped finely
- 3 cloves garlic, minced
- salt, to taste
- pepper, to taste

INSTRUCTIONS

For the Balsamic and Oil & Vinegar

1. Place all of the ingredients into a mason jar and shake before drizzling onto your salad.

For the Cilantro Lime

1. Place all of the ingredients into a food processor and blend until smooth.