



## **Dijon Dressing**

This is a useful dressing to have in the cupboard, it goes with almost any salad and also works with steamed vegetables such as new potatoes, carrots, beans and asparagus.

Makes about 150ml

100ml olive, rapeseed, vegetable or sunflower oil

50ml cider or white wine vinegar

1 tsp dried mixed herbs

1 tsp Dijon mustard

Good pinch of salt

Grind of black pepper

Pinch of caster sugar



1. Put everything into a 225ml jar with a lid and shake well. Taste and adjust the seasoning as necessary.

## **Hints, Tips and Adaptations**

*Gluten free, dairy free*

*To change the flavour:*

*Try using different oils, vinegars, lemon juice*

*Use whole grain mustard or English mustard*

*Use a single herb – dill, tarragon, parsley, chives*