



Homemade Honey Poppy Seed Dressing

Makes: 1 & 1/2 cups

Prep Time: 5 minutes

Total Time: 5 minutes

Ingredients

- 3/4 cup extra virgin olive oil
- 1/3 cup apple cider vinegar
- 1/4 cup honey
- 1 tbsp poppy seeds
- 1 tsp dried (ground) mustard
- 1 tsp garlic salt

Instructions

Add the olive oil, honey, apple cider vinegar, ground mustard, poppy seeds, and garlic salt to a pint-size jar with a tight-fitting lid.

Secure the lid and shake until the ingredients are thoroughly combined.

Serve immediately or refrigerate until needed.

Chef's Notes:

Shake well before each use, as the ingredients may separate during storage.

Store in an airtight container in the refrigerator for up to 2 weeks.

If the olive oil solidifies when chilled, let the dressing sit at room temperature for 10 to 15 minutes before serving, then shake well.

Inspired by a recipe from The Cafe Sucre Farine

www.thefancypantskitchen.com