LEMON-GARLIC VINAIGRETTE

Basic Lifestyle

INGREDIENTS

3/4 cup extra-virgin olive oil 5 TBS red-wine vinegar 3 TBS lemon juice 1 1/2 TBS Dijon mustard 1 clove garlic, grated 3/4 TSP salt Ground pepper to taste

INSTRUCTIONS

—Combine oil, vinegar, lemon juice, mustard, garlic, salt and pepper in a jar with a tight-fitting lid. Shake until well blended.

Note: You can refrigerate for up to 1 week. Shake before using.

SERVING INFO: (Yields 10 servings): 2 TBS = 1 FT

See photo of recipe at <u>Instagram</u> and <u>Facebook</u>.