

Sherry-Thyme Vinaigrette Dressing

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2 tablespoons sherry wine vinegar

1 clove garlic, minced

2 teaspoons snipped fresh thyme

1 teaspoon Dijon mustard

1/3 cup extra-virgin olive oil

sea salt (to taste)

ground black pepper (to taste)

In a screw-top jar, combine the vinegar, garlic, thyme and mustard.

Add the olive oil.

Cover and shake well.

Season to taste with sea salt and black pepper.

Per Serving (excluding unknown items): 638 Calories; 72g Fat (98.9% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 63mg Sodium. Exchanges: 0 Lean Meat; 0 Vegetable; 14 1/2 Fat; 0 Other Carbohydrates.