



TANGY JALAPENO MUSTARD VINAIGRETTE

- 2/3 Cup olive oil
- 1/4 Cup white wine vinegar (5% acidity)
- 2 Tbsp. **TSG Hoppin' Jalapeno Mustard**™
- 2-3 Tsp. brown sugar
- 1 Tsp. **TSG Tearless Onion and Chives Seasoning Blend**™
- 1/4 Tsp. salt

1. Combine ingredients in a 2-cup measuring cup; whisk vigorously to blend in mustard.
2. Serve with tossed green salads, drizzle over chilled vegetable salads (asparagus, broccoli, green beans)
3. Store remaining vinaigrette in refrigerator, cover, for up to one month.

Makes 1 cup

SALAD DRESSING