French Dressing
by Margaret Fulton

¾ cup Olive Oil
4 tablespoons Wine Vinegar
1 teaspoon French Mustard
1 clove Garlic, crushed
1 teaspoon clear Honey (optional)
Salt and Pepper

Put all the ingredients in a screw-topped jar, adding salt and pepper to taste. Shake well to blend before serving.

Makes 1 cup.

Mustard Dressing: Add 2 tablespoons Meaux mustard

Garlic Dressing: Crush 4 cloves garlic and add to the ingredients.