



## Freedom Salad Dressing

This versatile vinaigrette can be used on more than just salads. Use it to marinate meats, atop scrambled eggs, or drizzle over freshly grilled seafood and vegetables. We use it anywhere our meal needs a little somethin'.

Feel \*free\* to substitute the fresh basil for another fresh herb or herb combination of your choice.

### Ingredients:

- 3 tablespoons raw apple cider vinegar
- 1/4 cup fresh organic basil leaves, tightly packed
- 6 tablespoons organic extra virgin olive oil
- 2 tablespoons water
- 1 clove organic garlic
- 1 tablespoon raw honey (optional)
- pinch of sea salt

Combine all ingredients in a blender and blend until completely smooth.  
Store in a sealed container in the refrigerator for up to one week.  
Shake well before serving.

Makes about 1 cup.