

## Sweet Betsy Farm Honey Balsamic Vinaigrette

I like to make this in a mason jar so I can shake it well and store in the fridge for a few days if we don't use it all.

2 Tablespoons Spring Wildflower Honey

½ cup Olive Oil

¼ cup Balsamic Vinegar

½ tsp salt

½ tsp pepper

1 tsp mixed chopped fresh herbs (thyme, basil, dill, etc) - can substitute

½ tsp dried herbs /italian seasoning

2 cloves minced garlic

Optional – juice of half lemon

Mix all ingredients well, shaking in jar for at least 30 seconds. Taste and add more salt or honey if needed.