

# Lemon & Olive Oil Salad Dressing



*This would have to be our all time favourite salad dressing and it is so easy to make keeping well in the fridge for up to 5 days. Its full of all the good things, and free from artificial preserves so great for your body as well.*

*A never fail salad dressing that is delicious poured over any type of salad, from simple greens, to a more complex tabbouleh or bean salad.*

## **Ingredients:**

1/4 cup olive oil

1/4 cup lemon juice

3 tablespoons apple cider vinegar

1 clove of garlic (crushed)

Black pepper to taste

## **Method:**

1. Combine all ingredients in a jar that has lid. Put the lid on and shake well for about a minute making sure the oil, lemon juice and apple cider are well combined.
2. Serve cold or at room temp over your salad as you are ready to eat. Enjoy.

## **Recipe Tips & Tid Bits:**

1. Keep refrigerated for up to 5 days before discarding.
2. This dressing can also be made without the cider vinegar.
3. For a less bitey dressing, change the ratio of olive oil to lemon juice to 2:1.

**Gluten Free | Dairy Free | Sugar Free | Vegan**