



Two Maple Salad Dressings with ZING!

- from Denise's Kitchen

Tangy Maple Mustard (left) and Sweet Maple Lemon (right)

1) Ingredients for "Mustard" dressing:

- 6 tbsp of organic apple cider vinegar
- 5 tbsp of organic maple syrup (the good stuff!)
- 3 tbsp of "stone ground" mustard

Directions:

Combine all ingredients in a small bowl & whisk thoroughly until smooth. Pour into a glass bottle or carafe & store in frig. Makes 3/4 cup.

2) Ingredients for "Lemon" dressing:

- Juice of 2 organic lemons; include some bits of pulp
- 6-7 tbsp of organic maple syrup
- 2 tsp of finely grated ginger

Directions:

Mix ingredients together in a small bowl, then pour into a glass jar with lid. It's best to spoon this dressing onto your salad, capturing the bits of ginger and lemon pulp. Store in frig. Makes 1/2 cup. Both of these dressings are full of flavor and provide a sweet "kick" to your salads!