

# VINAIGRETTE

SERVINGS: 2-4



PREP TIME: 10 MINUTES



## Ingredients:

- 4 tablespoons Fiery Sweet Mesquite Honey
- 3 tablespoons white vinegar
- 2 teaspoons soy sauce
- 1 teaspoon cracked pepper
- 2-3 sprigs fresh lemon thyme

## Directions:

1. Mix vinegar and Fiery Sweet Mesquite Honey together until well combined.
2. Add the soy sauce, cracked pepper and thyme.
3. Mix thoroughly.
4. Yields about 1/2 cup.

## Notes:

Keep vinaigrette refrigerated in a small, airtight bowl and use as needed.

If kept tightly sealed and refrigerated, this mixture should last for two or three weeks before the flavors begin to diminish.

This vinaigrette makes a wonderful dressing when paired with chicken, fish, pasta, and salads.

