



WISCONSIN-INSPIRED MEDITERRANEAN VINAIGRETTE DRESSING RECIPE

INGREDIENTS

- 1 or 2 cloves of fresh garlic (to taste)
- 1/2 tsp salt
- 1/4 cup apple cider vinegar
- 1/4 tsp black pepper
- 1/2 tsp dried oregano
- 1 tsp maple syrup
- 3/4 cup Farm Fresh Canola Oil

DIRECTIONS

- 1: Mix minced garlic and salt to make a chunky paste
 - 2: Add vinegar, pepper, maple syrup and herbs; place lid and shake jar to resolve salt and maple syrup
 - 3: Add oil, cover and shake for 15 seconds
- Store in refrigerator for up to six weeks
 - Shake before each use



LEARN MORE: [FARMFRESHOIL.COM](https://www.farmfreshoil.com)

