

Lavender Salad Dressing

Recipe created by Pat Earls, member of Ontario Lavender Association & owner of Lavenders of Norfolk

1/3 cup cider vinegar

1 cup oil oil

½ tsp garlic powder or 1 crushed garlic clove (I use the garlic clove)

½ tsp dry mustard

½ tsp sea salt

1/3 cup brown sugar

1 Tbsp honey

Dash Worcestershire sauce

Dash pepper

1Tbsp lavender (I grind in coffee grinder that has been well cleaned)

Blend altogether. I use a stick blender

Keeps several weeks.

Makes 1 ¾ cup (425 ml)