

SeaChange Stoneground Mustard Creamy Dressing

Makes 1 1/2 cups.

Time: 10 minutes

ingredients:

2 1/2 tbsp SeaChange Stoneground Mustard

1/2 tsp honey

1 egg

juice of two lemons

1 1/3 cup vegetable oil

salt and pepper to taste

to prepare and serve:

Blend all ingredients except oil in food processor on regular speed 10 seconds. With motor running, slowly drizzle in oil. Mix until thick and creamy. Add salt and pepper to taste.

Serve over greens. Add flaked SeaChange Smoked Salmon for a main course salad. This dressing may also be used as a sauce to accompany any seafood.



recipe provided by SeaChange Savouries Canada

www.SeaChangeSavouries.ca

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