



HONEY CHAMPAGNE DRESSING

- 1/2 cup honey*
- 2 TB Dijon mustard*
- 1/2 cup champagne vinegar*
- 1-1/2 cup blended oil*
- 1 TB Kosher salt*
- 1 tsp black pepper*
- 8 sprigs fresh thyme*

ALMOND DRESSING

- 1/4 cup blanched slivered almonds*
- Up to 1/4 almond milk*
- 1/4 tsp lime zest*
- Splash of lime juice*
- Pinch of ground cumin*

RAW SALAD WITH TWO DRESSING OPTIONS

PREPARATION

HONEY CHAMPAGNE DRESSING

Blend ingredients.

ALMOND DRESSING

Begin with almonds in blender, and slowly add milk while blending. Add remaining ingredients and puree until very smooth.

NOTES:
