

Herb Salad Dressing

"This refreshing mixture of herbs is our all-time favorite dressing. Just serve it with your favorite mixed green salad and enjoy the compliments."

$\frac{1}{3}$ cup finely chopped parsley*
1 teaspoon dried oregano
1 teaspoon dried dillweed
 $\frac{1}{2}$ teaspoon salt
1 teaspoon pepper

2 tablespoons Dijon mustard
2 tablespoons honey
4-6 cloves of garlic
 $\frac{1}{4}$ cup white wine vinegar
 $\frac{3}{4}$ cup salad oil

Place all ingredients in a blender or food processor with steel blade; blend well. Cover and refrigerate at least 1 hour to allow flavors to blend.

*1 cup fresh parsley

