



PROBIOTIC BALSAMIC SALAD DRESSING

Serves 6 • Ready in 2 minutes

2 tbsp apple cider vinegar

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2 tsp balsamic vinegar

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1 tsp soy sauce

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½ tsp dried oregano

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1 tsp clear honey

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½ tsp English mustard

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2 tbsp extra virgin olive oil

- Place the apple cider vinegar, balsamic vinegar, soy sauce, oregano, honey and mustard in a small bowl. Lightly whisk together with a fork.
- Incorporate the extra virgin olive oil slowly and continue to mix.
- Transfer to a serving bottle or jug. The dressing will keep for up to a week.