

Honey Garlic Salad Dressing

2 T Funny Farm Garlic Honey 1 tsp Dried Thyme
¾ C Olive Oil
Kosher salt & Ground pepper to taste
¼ C Funny Farm Apiaries Garlic Infused Vinegar

Whisk all ingredients together to make a nice salad dressing.

How to Adjust the Flavor:

I suggest mixing up the dressing as described in the recipe card below. Then taste. If the flavor is not quite to your preference, here's how to make adjustments:

- Do you prefer it more sour? Add more vinegar one tablespoon at a time.

- Is it too sour? Add two tablespoons oil and another half teaspoon of sweetener.
- Is it too bitter? A couple of pinches of salt is a great way to tame bitterness. If it is still too bitter add a half teaspoon of sweetener as well.
- Is it a little blah or lacking something you can't quite identify? A few pinches of salt will definitely bring out all of the flavors in the vinaigrette. A teaspoon or two of vinegar or honey will also help to amp up the flavor.