

Lime Parsley Vinaigrette

Makes 8 -2 T servings

3T lime juice
2 T red wine vinegar
2 T chopped parsley
1 T Dijon mustard
1 t cumin
1 1/2 t honey
1/2 t salt
1/2 cup extra virgin olive oil



Whisk together lime juice, vinegar, parsley, mustard, cumin, honey, and salt. Slowly pour in oil while whisking constantly. To make in a jar place all ingredients except oil in jar and shake to mix. Add oil in 4 additions shaking after each addition.

Nutrition information per serving (2T): 70 calories, 7g fat, 0g protein, 120 mg sodium.

Adapted from The Joy of Cooking by Rombauer and Becker

