

## Sweet Smoky Mustard Dressing

Makes 8 servings

2 T Spicy Brown Mustard  
1 T Molasses  
1 T Canned Chipotle peppers in adobo, minced  
1/4 t salt  
2 T cider vinegar  
1/4 t black pepper  
4 T canola oil



Whisk Together mustard, molasses, chipotles, salt, vinegar, and pepper. 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 USDA Mixing Bowl :Sweet Smoky Mustard Salmon*

