

# NYBG

HONEY & HARVEST WEEKEND



## HONEY MUSTARD VINAIGRETTE

Prepared by Wellness in the Schools

### Ingredients

- 1 cup orange juice
- ¼ cup cider vinegar
- ¼ cup dijon mustard
- 2 tablespoons minced onion (or 1–2 cloves garlic, minced)
- 1 teaspoon salt
- ½ teaspoon black pepper
- 1½ cups olive oil

## LEMON HONEY VINAIGRETTE

Prepared by Wellness in the Schools

### Ingredients

- ¾ cup fresh lemon juice, or the yield of six large lemons, juiced
- 3 tablespoons honey
- 2 tablespoons minced onion (or 1–2 cloves garlic, minced)
- 1 teaspoon salt
- ½ teaspoon black pepper
- 2 cups olive oil

### Instructions

In a blender or food processor, combine all ingredients. With the machine running, slowly add olive oil in a steady stream until dressing is thickened and emulsified. Taste and adjust seasoning as necessary.

Dressing can also be assembled in a bowl with an immersion blender, or whisked together.

Hold dressing under 40° F until ready to serve.

Presented by



Corporate Partners



KitchenAid



NEW YORK BOTANICAL GARDEN