

Poppy Seed Dressing

Ingredients:

1/3 cup white wine vinegar
1/2 cup sugar
1 teaspoon ground dry mustard
1 teaspoon salt
1 cup vegetable or canola oil
2 teaspoons poppy seeds



Directions:

In a blender, add white wine vinegar, sugar, ground dry mustard and salt. Blend together until well combined.

While the blender is running, slowly add the oil in a steady stream and blend until combined.

Place the mixture into a bowl.

Add the poppy seeds and stir until combined.

Store the dressing in the refrigerator.

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