

# Honey Mustard Vinaigrette



## Ingredients

- 3 cups Mayonnaise
- $\frac{3}{4}$  cup Mustard/  
**Jalapeno Mustard**
- $\frac{1}{3}$  tsp Salt
- $\frac{1}{3}$  tsp Pepper
- 2  $\frac{1}{4}$  tsp Cider Vinegar
- $\frac{3}{4}$  cup Honey/  
**Jalapeno Honey**
- 6 tbsp Olive Oil or Canola Oil

## Directions

1. Whisk together all ingredients well or blend in blender until smooth and creamy.
2. Cover and chill 30-45 minutes.
3. Pour over fresh greens

