

## **GARLIC VINAIGRETTE**

Source: **BETTER HOMES & GARDENS** Great Cooking For 2

Cook/Prep Time: about 10 minutes

### **INGREDIENTS:**

1/3 C salad OR olive oil  
1/3 C white wine vinegar OR vinegar  
1 TBS snipped parsley  
3 or 4 cloves garlic, minced  
1 tsp sugar  
1 tsp Dijon-style mustard OR 1/4 tsp dry mustard

### **DIRECTIONS:**

Combine all ingredients & mix well.

To marinate with this dressing: place meat, poultry or fish in a plastic bag in a deep bowl  
- pour about 1/2 C dressing into bag - close bag & turn to coat meat, poultry or fish well  
- marinate at room temperature 30 minutes OR in refrigerator 3 hours, turning bag occasionally - drain, reserving dressing - if desired, brush reserved dressing on meat, poultry or fish during cooking.

Makes 2/3 C

[per TBS: calories: 65; protein: 0g; carbohydrates: 1g; total fat: 7g; saturated fat: 1g; cholesterol: 0mg; sodium: 17mg; potassium: 10mg]