

## **LEMON-NUT VINAIGRETTE**

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

Cook/Prep Time: about 10 minutes

### **INGREDIENTS:**

1/4 C olive oil (OR walnut oil OR salad oil)  
1 tsp finely shredded lemon OR lime peel (optional)  
1/4 C lemon OR lime juice  
2 TBS ground walnuts OR almonds OR pecans  
1 TBS honey

### **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: 62; protein: 0g; carbohydrates: 2g; total fat: 6g; saturated fat: 1g; cholesterol: 0mg; sodium: 0mg; potassium: 15mg]