

## **PEPPER VINAIGRETTE**

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

Cook/Prep Time: about 10 minutes

### **INGREDIENTS:**

1/4 C olive oil (OR salad oil)  
2 TBS wine vinegar  
2 TBS lemon juice  
1 tsp honey  
1/4 tsp dried thyme, oregano or basil, crushed  
1/4 tsp pepper  
1/4 tsp crushed red pepper

### **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 1/2 C

[per TBS: calories: 65; protein: 0g; carbohydrates: 1g; total fat: 7g; saturated fat: 1g; cholesterol: 0mg; sodium: 1mg; potassium: 9mg]