

Birch Syrup Salad Dressing

Ingredient:

- 1 teaspoon Olive Oil
- 1 teaspoon Birch Syrup
- 1 teaspoon Balsamic Vinegar
- 1 teaspoon Dijon Mustard (I like to use the grainy Dijon)
- 1 teaspoon Minced Garlic or Shallots or Wild Leeks
- Salt and Pepper to taste

Directions:

1. Whisk it all together and keep at room temperature for 1 hour before use to maximize flavour. Will keep in the fridge for a week.

Birch Syrup Salad Dressing

Ingredients:

- 1 Tbsp Canola Oil
- 1 Tbsp Birch Syrup
- 1 Tbsp Balsamic Vinegar
- 1 Tsp Dijon Mustard

Directions:

1. Whisk together oil, birch syrup, vinegar and mustard. Store Dressing in fridge for 4-7 days.