Honey Mustard Salad Dressing

½ C. organic extra virgin olive oil
¼ C. balsamic vinegar (can substitute it for apple cider vinegar)
2 T. honey
1T. Dijon mustard or powdered mustard
¼ tsp. real or pink Himalayan salt

Put all the ingredients in a bowl and mix with a whisk. Makes 1 cup of dressing. This is a savory, sweet, delicious dressing and goes well with a salad of romaine, carrots, cucumbers, celery, tomatoes, and nuts- I like cashews.

Recipe by Mark Favale