

JENNI MARIE'S TEST KITCHEN

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Balsamic Salad Dressing

Makes 6-8 servings

Equipment Needed:

- Salad Dressing Shaker Bottle OR Mason Jar with Lid
- Kitchen Scale
- Measuring Cups & Spoons

Directions:

1). Gather all equipment & ingredients. Combine ingredients in a salad dressing shaker bottle, or small mixing bowl. Shake or whisk to combine. Dressing will separate as it stands, so using a dressing bottle works great, as you can just give it a good shake and pour.

Store in fridge for up to 7 days.

- **4 T. Low FODMAP Garlic Oil (or regular olive oil)**
- **4 T. Balsamic Vinegar (I like raspberry balsamic, but any will do)**
- **2 T. Pure Maple Syrup**
- **2 t. Dijon Mustard**
- **1/2 t. Dried Oregano**
- **1 t. Kosher Salt**
- **1 t. Low FODMAP Garlic Replacer (or 1/4 t. garlic powder)**
- **1/4 t. Black Pepper**

