

## Brian and Jim's Spicy Mustard Herb Dressing

Created July 21, 2016

2 tablespoon fresh herbed salt (from [pinterest-prairiestead.com](http://pinterest-prairiestead.com))

2-3 tablespoon spicy mustard

3/4 white vinegar

1-cup olive oil

1/4 Vidalia onion

1/4-teaspoon red pepper flakes

1 elephant garlic clove

1tsp cracked black pepper

Mix in a ninja bullet 6 - 8 pulses. Put in dressing container. Refrigerate over night to allow herbs to blend. Enjoy.

Added note. You could add a tablespoon of a raspberry or apricot marmalade and it would mellow and lighten the flavors in your salad i.e. Waldorf, Mandarin.