

Sherlyn's Garlic Lemon Vinaigrette

Sherlyn suggests to pour the dressing on each serving of the Mexican Coleslaw recipe instead of the entire bowl, so the leftovers will not be soggy.

- 1 lemon, juiced
- 1 lime, juiced
- 1/2 teaspoon salt
- 2 tablespoons honey
- 1/2 teaspoon dried basil
- 1 large garlic clove
- 1/2 cup extra light olive oil or sunflower oil
- 1/3 cup extra virgin olive oil

Combine all ingredients except oils in a blender jar. Blend until all chunks of garlic are smooth. Slowly add oils in a steady stream through the opening of the lid in the blender. Continue to blend until the dressing is creamy.

Servings: 10

Nutrition Facts

Serving size: 1 serving

Percent daily values based on a 2000 calorie diet.

Nutrition information calculated from recipe ingredients.

Amount Per Serving	
Calories	174.30
Calories From Fat (91%)	158.54
% Daily Value	
Total Fat 17.93g	28%
Saturated Fat 2.41g	12%
Cholesterol 0.00mg	0%
Sodium 117.19mg	5%
Potassium 17.77mg	1%
Carbohydrates 4.43g	1%
Dietary Fiber 0.08g	0%
Sugar 3.66g	
Sugar Alcohols 0.00g	
Net Carbohydrates 4.35g	
Protein 0.08g	0%

Ingredient Links

In order to calculate nutrition information for a recipe using its ingredients the recipe ingredients need to be linked to the ingredients in the ingredient database. The table below shows how the recipe ingredients are currently linked.

Recipe Ingredient	Linked To
1 lemon, juiced	1 x 1 lemon of Lemon juice, raw
1 lime, juiced	1 x 1 lime yields of Lime juice, raw
1/2 teaspoon salt	0.50 x 1 teaspoon of Salt, table
2 tablespoons honey	2 x 1 tablespoon of Honey, strained or extracted
1/2 teaspoon dried basil	0.50 x 1 teaspoon of Spices, basil, ground
1 large garlic clove	1 x 1 clove of Garlic, raw
1/2 cup extra light olive oil or sunflower oil	0.50 x 1 cup of Oil, olive, salad or cooking
1/3 cup extra virgin olive oil	0.33 x 1 cup of Oil, olive, salad or cooking

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