



Everything Herbal

by Cheryl Jabz

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TURMERIC *Ginger Salad Dressing*



INGREDIENTS:

- 1/2 cup extra virgin olive oil
- 1/4 cup apple cider vinegar
- 1 tablespoon finely chopped shallot
- 2 teaspoons honey
- 1 teaspoon ground turmeric
- 1/2 teaspoon ground ginger
- 1/2 teaspoon sea salt



INSTRUCTIONS:

In a small bowl or jar, combine the olive oil and apple cider vinegar. Add the chopped shallot, honey, turmeric, ginger, and salt. Whisk, or shake if using a jar with a lid, until the dressing is smooth and well blended. Taste and adjust seasoning if needed. Serve immediately over salads, roasted vegetables, or use as a marinade.



STORAGE:

Refrigerate in an airtight container for up to 5 days.
Shake well before each use.



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