



# *Water Cress Salad with Champagne Vinaigrette*

## **INGREDIENTS:**

1 Garlic Clove, *Finely Chopped*  
2 Tablespoons *Dijon Mustard*  
1/4 Cup *Champagne Vinegar*  
2 Tablespoons *Fresh Lemon Juice*  
2 Tablespoons *Honey*  
1/2 Teaspoon *Salt*  
1/2 Teaspoon *Freshly Ground  
Black Pepper*  
1/2 Cup *Extra Virgin Olive Oil*

## **DIRECTIONS:**

1. Whisk together the garlic, mustard, vinegar, lemon juice, honey, salt, and pepper in a large bowl.
2. Slowly whisk in the olive oil until the dressing is emulsified. Alternatively, you can combine all the ingredients in a blender or a food processor and puré until smooth.

**COOKING  
SKILLS  
ACADEMY**