



## Lemon and garlic

### **Lemon and Walnut Oil Salad Dressing**

A high-quality walnut oil, such as La Nogalera (you can buy it directly through us!) makes a big difference in the taste. This is delicious over freshly steamed vegetables!

#### **Ingredients:**

2 Tbs freshly squeezed lemon juice  
2 cloves of garlic, peeled then crushed with the side of a nice  
2 Tbs walnut oil  
Salt and pepper to taste

#### **Preparation:**

- 1) Place the lemon juice and garlic cloves in a glass jar and refrigerate for at least 1 hour.
- 2) Add walnut oil and shake well.
- 3) Season with salt and pepper to taste.