



Noreen's Kitchen

Sweet & Tangy

Poppy Seed Dressing

Ingredients

1 cup vegetable oil
1/2 cup apple cider vinegar
1/2 cup granulated sugar
1 tablespoon Dijon Mustard

1 teaspoon salt
1 teaspoon cracked black pepper
2 tablespoons poppy seeds

Step by Step Instructions

Combine all ingredients in a large jar or measuring cup.

Blend with an immersion blender slowly moving up and down until the mixture becomes completely emulsified and creamy. It should look white and creamy with flecks of poppy seed.

Alternatively, if you do not have an immersion blender, you can make this in a standard blender by mixing all the ingredients with the exception of the oil first and then while the blender is still running, slowly stream in the oil until the mixture is emulsified.

If you only have a hand mixer, you can make it that way too! Blend all the ingredients except the oil and then while the mixer is running, slowly stream in the oil until the mixture is emulsified. This could take 5 minutes or longer. Be patient. It will be worth it!

Enjoy!