

## Honey-Dijon Dressing with Lime

This is my version of honey-mustard dressing. Those residents who are not usually salad fans always eat a lot when I toss the greens with this dressing.

MAKES ABOUT 1½ CUPS

## Strawberry-Cilantro Dressing

This dressing is light and fruity — a delightfully fresh way to top a plateful of mixed summer greens.

MAKES ABOUT 1½ CUPS

- ½ cup canola or corn oil
- ½ cup Dijon mustard
- ½ cup honey
- 3 tablespoons fresh lime juice
- 2 pinches cayenne pepper

Place all the ingredients in a small bowl and whisk until creamy. Serve.

- 1 pint strawberries, hulled and halved or quartered (depending on size)
- 3 tablespoons rice vinegar
- 2 tablespoons fresh lemon juice
- 1 teaspoon vanilla extract
- ½ teaspoon maple syrup, plus more if needed
- ¼ teaspoon sea salt
- ¼ cup chopped fresh cilantro

Puree all the ingredients, except the cilantro, in a blender or food processor. Taste and season with additional maple syrup if the dressing is not sweet enough. Pour into a bowl and whisk in the cilantro. Serve.