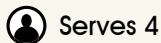
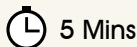


Honey Mustard Salad Dressing

- ½ cup B.R. Cohn Basil-Garlic Olive Oil
- 2 tbsp B.R. Cohn Hot & Sweet Mustard
- 1 tbsp B.R. Cohn Cabernet Vinegar
- 1 tbsp honey
- Salt & pepper

Combine all ingredients in a bowl and whisk until smooth. Stir in salt and pepper to taste. Serve it on mixed greens or baby spinach with dried cranberries, onion, candied walnuts and goat cheese. Add more honey and mustard and try as a dip for chicken strips!

- Recipe courtesy of Tasha Cohn



B.R. COHN WINERY & OLIVE OIL COMPANY



Since its founding in 1990, the B.R. Cohn Olive Oil Company has greatly contributed to the emergence of California olive oil as a global competitor, winning numerous local and international awards as well as accolades from the gourmet world. Please come and visit the beautiful B.R. Cohn Winery & Olive Hill Estate Vineyards. Explore the rare 140-year old Picholine olive groves and discover our unique history.

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