

LAVENDER VINAIGRETTE

(The Lavender Cookbook)

1/3 cup extra-virgin olive oil (I used half canola, half olive oil)

1/3 cup balsamic vinegar

1/2 tsp. sea salt

1/2 tsp. dried culinary 'Provence' lavender buds, finely ground in a spice grinder (I just chopped them with a knife)

In a small bowl, whisk together the oil, vinegar, salt, and lavender.

Makes about 2/3 cup.

www.thecooksnextdoor.com