

## GARLIC-TOASTED WALNUT DRESSING

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**Approx. 10 servings**

**INGREDIENTS:**

1/4 cup Olive Oil  
6 cloves garlic, whole, peeled  
1/2 cup walnuts  
1/4 cup orange juice  
1 tsp mustard seed  
1/4 cup olive oil (as needed)  
Salt to taste

**DIRECTIONS:**

Sauté garlic in 1/4 cup oil until it begins to soften (approx. 6 minutes). Add walnuts and cook until just beginning to color (approx. 4 minutes). Cool slightly. Blend with remaining ingredients, adding just enough oil to thin to desired consistency.