



*Original
Recipe*

2. Spicy Mustard Vinaigrette

Ingredients

1/3 cup extra virgin olive oil
1/4 cup apple cider vinegar.
1 TBSP. of my spicy mustard sauce.
Salt and pepper to taste.

*Substitute salt and pepper with
a pinch of The Crusty Pig Pork and
Chicken rub or a pinch of the Crusty
Pig Ultimate Beef

Make it!

1. Place all in an 8 ounce jar.
2. Secure lid.
3. Shake well.
4. Store leftover vinaigrette in the fridge.