

TIME: 10 mins**SERVING:** 4 people**INGREDIENTS:**

Half a large garlic clove

1 teaspoon each salt and
caster sugar

heaped teaspoon French
mustard

12 grindings black pepper,

2 tablespoons red or white
wine or cider vinegar

6 tablespoons olive oil



Crush the garlic on a board with the salt and scrape into a bowl. Add the sugar and vinegar and whisk well to dissolve. Add the remaining ingredients and whisk well to emulsify. Use immediately or store in a sealed jar in the fridge for up to two weeks.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: