

## Cooked Egg Dressing

*Recipe yields about 1 cup*

### **Ingredients**

- 2 eggs
- ¼ cup water\*
- ¼ cup honey\*  
*\*Note: ½ cup liquid total, adjust amount of honey to desired sweetness*
- ¼ cup apple cider vinegar
- ½ teaspoon ground mustard
- ½ teaspoon salt

### **Directions**

1. Beat eggs until smooth.
2. Add water and honey and whisk until fully combined.
3. Add vinegar, ground mustard, salt, and whisk together thoroughly.
4. Place in pan over low heat (a heavy bottomed pan works well or a double boiler). Whisk gently until thickened, about 5 minutes.
5. Remove from heat and place in jar with tight fitting lid.