Sweet Smoky Mustard Dressing
Makes 8 servings

2 T Spicy Brown Mustard
1 T Molasses
1 T Canned Chipotle peppers in adobo, minced
1/4 t salt
2 T cider vinegar
1/4 t black pepper
4 T canola oil

Whisk Together mustard, molasses, chipotles, salt, vinegar, and pepper. Slowly pour in oil while whisking constantly. To make in a jar place all ingredients except oil in jar and shake to mix. Add oil in 4 additions shaking after each addition.

Nutrition information per serving (2T): 70 calories, 7g fat, 0g protein, 120 mg sodium.

Adapted from USDA Mixing Bowl: Sweet Smoky Mustard Salmon