



# Bushtucker Dressing

**Season:** All

**Serves:** 30 tastes in the classroom or 6 at home

**Fresh from the garden:** garlic, lemon

The clean, citrus tang of lemon myrtle and the herby bite of mountain pepper will lift your salads with this dressing. Use the **Lemon Myrtle Oil** recipe on page 144, or use regular olive oil and a little finely chopped zest from your lemon.

## Equipment:

metric measuring cups and spoon  
clean tea towel  
chopping board  
cook's knife  
citrus juicer  
small mixing bowl  
whisk

## Ingredients:

1 garlic clove, peeled and finely chopped  
juice of a lemon  
 $\frac{1}{3}$  cup **Lemon Myrtle Oil**  
 $\frac{1}{2}$  tsp mountain pepper  
 $\frac{1}{2}$  tsp sugar  
 $\frac{1}{2}$  tsp salt or bush salt

## What to do:

1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. Whisk all ingredients together in a bowl.
3. Taste and season if necessary.
4. Serve with **Stephanie's Simple Roasted Vegetables** (page 154 of Book 1).

