



Cebada Wine

Chardonnay Syrup
Salad Dressing

Ingredients

- 1/4 cup Cebada Wine chardonnay syrup
- 1/8 cup white balsamic vinegar
- 2 Tbs whole grain mustard
- 1/4 cup olive oil
- 1/4 cup grape seed oil
- 1 Tbs chopped fresh herbs OR 2-4 tsp Herbs de Provence
- Salt and/or pepper to taste

Go to www.cebadawine.com for more information about everything we have to offer

WWW.CEBADAWINE.COM

Directions

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1. In a medium bowl, mix together the Chardonnay Syrup, white balsamic vinegar, whole grain mustard and the fresh herbs (or the Herbs de Provence).
 2. In a separate bowl, mix together the olive oil and and grape seed oil.
 3. Slowly whisk the oil blend into other ingredients.
 4. Add salt or pepper to taste.

Store in the refrigerator in a tightly sealed container for up to two weeks.



Can't get enough of our farm fresh treats and wine?!
Check out all of our products at two great locations!

1. The Cebada Wine tasting room located at 5 E Figueroa St, Downtown Santa Barbara
2. Forbidden Fruit Orchards 100 acre farm - reservations needed, call (805) 451-2570 to make yours!