



# Recipes

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## CREAMY LEMON DRESSING

1/3 cup (75 mL) light sour cream  
2 tbsp (25 mL) fresh lemon juice  
1 tsp (5 mL) grated lemon peel  
1/8 tsp (0.5 mL) sugar

1/8 tsp (0.5 mL) salt  
1/8 tsp (0.5 mL) freshly ground pepper  
2 tbsp (25 mL) oil

Whisk together all ingredients except oil until combined. Gradually whisk in oil until blended. Refrigerate for at least 2 hours or up to 2 days. Stir before using. Makes about 2/3 cup (150 mL).

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