Honey Mustard Sauce

From Original Fast Foods by James & Colleen Simmons http://www.christopherpublications.com/OriginalFastFood.html

Yield: 1 1/2 cups

INGREDIENTS:

- * 2 T olive oil
- * 3/4 cup water
- * 1 1/2 t dry mustard
- * 1/4 small red onion
- * 1/4 cup honey
- * 10 almonds soaked and drained
- * 2 T apple cider vinegar

DIRECTIONS:

Place all ingredients in blender and blend until smooth. This is an exceptional dressing over a potato salad, pasta salad, or over a rice and bean salad.