

Make it Yourself Salad Dressings

CLASSIC VINAIGRETTE

3/4 cup olive oil
1/4 cup red wine vinegar (or
balsamic vinegar)
1 teaspoon Dijon mustard
1 clove garlic, minced
Salt and pepper to taste

1. Combine vinegar, mustard, and garlic in a bowl.
2. Slowly whisk in the olive oil until emulsified.
3. Season with salt and pepper to taste.

CAESAR DRESSING

1/2 cup mayonnaise
1/4 cup grated Parmesan cheese
1 tablespoon lemon juice
1 teaspoon Dijon mustard
1 clove garlic, minced
1 teaspoon Worcestershire sauce
Salt and pepper to taste

1. Whisk together mayonnaise, Parmesan cheese, lemon juice, mustard, garlic, and Worcestershire sauce in a bowl.
2. Season with salt and pepper to taste.

RANCH DRESSING

1/2 cup mayonnaise
1/4 cup sour cream
1/4 cup buttermilk
1 clove garlic, minced
1 teaspoon dried dill
1 teaspoon dried chives
1/2 teaspoon onion powder
Salt and pepper to taste

1. In a bowl, whisk together mayonnaise, sour cream, and buttermilk.
2. Stir in garlic, dill, chives, and onion powder.
3. Season with salt and pepper to taste.

HONEY MUSTARD DRESSING

1/2 cup mayonnaise
1/4 cup Dijon mustard
1/4 cup honey
1 tablespoon apple cider vinegar
Salt and pepper to taste

1. In a bowl, whisk together mayonnaise, mustard, honey, and vinegar.
2. Season with salt and pepper to taste.

ITALIAN DRESSING

3/4 cup olive oil
1/4 cup red wine vinegar
1 teaspoon Dijon mustard
1 clove garlic, minced
1 teaspoon dried oregano
1 teaspoon dried basil
1/4 teaspoon red pepper flakes
Salt and pepper to taste

1. Combine vinegar, mustard, garlic, oregano, basil, and red pepper flakes in a bowl.
2. Slowly whisk in the olive oil until emulsified.
3. Season with salt and pepper to taste.

GREEK DRESSING

3/4 cup olive oil
1/4 cup red wine vinegar
1 tablespoon lemon juice
1 teaspoon Dijon mustard
1 clove garlic, minced
1 teaspoon dried oregano
Salt and pepper to taste

1. Combine vinegar, lemon juice, mustard, garlic, and oregano in a bowl.
2. Slowly whisk in the olive oil until emulsified.
3. Season with salt and pepper to taste.

THOUSAND ISLAND DRESSING

1/2 cup mayonnaise
1/4 cup ketchup
1/4 cup sweet pickle relish
1 tablespoon apple cider vinegar
Salt and pepper to taste

1. In a bowl, whisk together mayonnaise, ketchup, relish, and vinegar.
2. Season with salt and pepper to taste.

GINGER-SESAME DRESSING

1/4 cup soy sauce
1/4 cup rice vinegar
1/4 cup sesame oil
1 tablespoon fresh ginger, grated
1 clove garlic, minced
1 tablespoon honey or brown sugar
1 tablespoon vegetable oil

1. Combine soy sauce, rice vinegar, sesame oil, ginger, garlic, and honey in a bowl.
2. Slowly whisk in the vegetable oil until emulsified.

FRENCH DRESSING

1/2 cup ketchup
1/4 cup white vinegar
1/2 cup olive oil
1/4 cup sugar
1 teaspoon Dijon mustard
1 clove garlic, minced
1 teaspoon paprika
Salt and pepper to taste

1. In a bowl, whisk together ketchup, vinegar, sugar, mustard, garlic, and paprika.
2. Slowly whisk in the olive oil until well combined.
3. Season with salt and pepper to taste.