

Simple DIY Salad Dressings

Making your own salad dressing is a snap. Make and serve right away or store in the

Maple Mustard Dressing

- ½ cup canola oil
- ¼ cup real maple syrup
- ¼ cup apple cider vinegar
- 2 tsp Dijon mustard
- ½ tsp minced or crushed garlic
- salt & pepper to taste

1. Combine the oil, maple syrup, vinegar, mustard, and garlic in a small jar.
2. Tighten lid and shake.
3. Add salt and pepper to taste.

Makes about 1 1/3 cups.

Balsamic Vinaigrette

- 1 cup extra virgin olive oil
- 1/3 cup balsamic vinegar
- ½ tsp minced or crushed garlic
- ½ tsp dried herb of your choice (thyme, basil, tarragon for example)
- salt & pepper to taste

1. Combine the oil, vinegar, garlic, and herbs in a small jar.
2. Tighten lid and shake.
3. Add salt and pepper to taste.

Makes about 1 1/3 cups.

Lemon Parmesan Dressing

- 1 cup extra virgin olive oil
- 1/3 cup lemon juice (fresh squeezed if possible)
- ½ cup Parmesan cheese
- ½ tsp minced garlic

1. Combine the oil, lemon juice, Parmesan, and garlic in a small jar.
2. Tighten lid and shake.
3. Add salt and pepper to taste.

Makes about 1 ½ cups.

