

# Salad Dressings

Making your own salad dressings is great for many reasons! The best is your health. No preservatives, thickeners, or ingredients you can't pronounce. It is WAY cheaper to make your own dressings. Finally making your own dressings will help you use the herbs in your share! We have tried so many dressings over the years. Here is a list of them! Some of them are on here more than once if they have more than one herb in them. I want you to be able to look for what you want to use up!

Advice from Martha Berkesch, "I like to make a salad dressing at the beginning of each week to have for salads all week long. Salad dressings traditionally have oil in them for a reason-the fat in the oil helps us absorb many of the nutrients in the vegetables...and it tastes good!

## Garden Herb Dressings:

### Basic Herb Vinaigrette

1/3 cup apple cider vinegar  
1 cup extra virgin olive oil  
2 Tbls fresh herb of choice (favorites are mint and basil)  
splash of honey or maple syrup  
salt and pepper to taste

Combine all ingredients in a mason jar and shake until blended. Or blend in a food processor. Store for a week in the fridge. You can also freeze the dressing in ice cube trays to have a taste of summer in the middle of the winter!

### Thai-Style Fresh Herb Dressing

2 tsp minced garlic, pressed to a paste  
1 hot chile, seeded and minced  
3 Tbls rice vinegar  
1 Tbls soy sauce  
1 Tbls tahini, peanut butter or cashew butter  
2 Tbls olive oil  
2 Tbls dark sesame oil  
2 Tbls each chopped fresh basil, mint and cilantro (or 1 tsp dried)  
Put all ingredients in blender or shake in a jar.

### Honey-Mustard Vinaigrette

I love this simple dressing, as it will go well with either grilled radicchio or lightly steamed green beans.

1 cup good olive oil  
1/3 cup red wine or apple cider vinegar, your choice  
2 cloves minced garlic  
1 tablespoon grated onion  
1 tablespoon chopped fresh herbs  
¼ cup good Dijon Mustard  
Salt and black pepper to taste  
¼ cup honey, preferably raw

Whisk together all ingredients except olive oil until well-blended. Slowly drizzle in the olive oil, while whisking, to emulsify and combine flavors thoroughly.

### **Green Goddess**

2 cups mayonnaise  
2-4 anchovy fillets  
1 green onion or ¼ cup onion plus 1 tablespoon chives  
1 teaspoon chopped tarragon  
1 tablespoon chopped parsley  
1 tablespoon white wine vinegar or tarragon vinegar  
Salt and pepper to taste  
Puree all ingredients together till smooth.

## **Basil:**

### **Basil Green Goddess Dressing** By Susie Gall

1c basil  
1/2c parsley  
1c yogurt  
1-2tsp honey  
2TBS green onions  
juice of 1 lemon  
2TBS garlic curls  
1/2tsp Apple Cider Vinegar  
1/2tsp Worcestershire sauce  
salt n' peper  
2TBS olive oil

Place all ingredients except olive oil in a food processor. Pulse until smooth and creamy. Start drizzling in olive oil & process until oil is incorporated. Place in an airtight container. Delicious if served immediately, best flavor if left overnight.

### **Dale's Basil Vinaigrette** (Workshare lunch!)

1 garlic curl-chopped or garlic clove  
1 cup packed basil  
¼ cup balsamic vinegar  
¾ cup olive oil  
Salt and pepper to taste Puree garlic, basil and vinegar. Turn on blender, add oil and turn off immediately.

### **Basil Balsamic Vinaigrette**

1/3c White Balsamic Vinegar  
1c Olive Oil,  
1c Basil Leaves  
1tsp sea salt  
1tsp Honey  
Place all in a food processor or blender. Press ON and DONE!

### **Basil Vinaigrette**

2 cups basil leaves  
1/2 cup olive oil  
1/4 cup white wine champagne or Balsamic vinegar  
1 T. minced fresh garlic  
Salt and pepper to taste  
Put all ingredients in blender and process until smooth. Makes about a cup.

### **Dale's Basil Sesame Vinaigrette (Workshare lunch!)**

1 garlic curl-finely diced  
¾ C. Rice Wine Vinegar  
¼ C. Soy sauce  
1 t. Red Pepper Flakes  
½ C. Packed Basil  
2/3 C. Sesame Oil  
Put Vinegar, curls, soy sauce, pepper flakes and basil in blender. Puree. Turn Blender on, add oil turn off blender.

### **Basil Hemp Dressing**

¼ c Hemp Seeds  
¼ c Water  
2TBS Olive Oil  
juice of ½ lemon  
1c Basil leaves  
1 Garlic Clove  
Salt n' Pepper  
Soak the hemp seeds in the water for 20 minutes. In a blender or food processor, combine the soaked hemp seeds, olive oil, lemon juice, basil, garlic, & salt n' pepper. Blend on high until smooth & creamy. Cover & thicken for 20 minutes.

### **Honey Basil Dressing**

1/2c packed whole basil leaves  
1/4c honey  
1/3c olive oil  
1/4c apple cider vinegar  
pinch of salt  
Roughly chop basil leaves & combine all ingredients in a food processor or blender & puree until dressing is smooth. Pour into a jar and refrigerate before serving.

### **Basil Peppercorn Dressing**

¾ cup roughly chopped basil  
½ cup extra virgin olive oil  
1 TBS balsamic vinegar  
1 TBS red wine vinegar  
1 tsp fresh lemon juice  
1-2 cloves garlic  
¼ tsp salt  
¾ tsp black pepper

Bring a pot of water to boil and fill another bowl with ice water. Blanch the basil in the boiling water for 15 seconds, then immediately add it to the ice water to stop the cooking process. Once cold, dry out some of the water from the basil. Place everything into a blender and blend on high until smooth.

### **Basil Dressing**

Great on salads, chicken, shrimp or sliced Tomatoes

About 1/3 c. fresh basil leaves

2 T. plus 1 t. fresh lemon juice

Salt and lots of freshly ground black pepper

2 to 3 t. honey (to taste)

6 T. extra virgin olive oil

Place the basil food processor, pulse until finely chopped. Add the lemon juice, salt, pepper and honey, and pulse several times until combined. Add the olive oil and process until emulsified. Taste and adjust honey and salt. Serve right away to preserve the color.

### **Lemony Chive-Basil Vinaigrette**

1/4 cup fresh squeezed lemon juice

2/3 cup extra-virgin olive oil

1/2 teaspoon EACH: salt and pepper

1-2 cloves freshly crushed garlic

1-2 tablespoons freshly minced chives

1-2 tablespoons freshly chopped basil

Whisk together all ingredients until well-blended.

## **Chives:**

### **Creamy dreamy ranch dressing**

1 c mayonnaise

½ c sour cream

1 cucumber peeled & chopped

1tsp parsley

1 tsp dill

½ tsp garlic powder

½ onion powder

salt n' pepper

¼ c chives (garnish)

Place cucumber in food processor until well pureed, put the pureed cucumber through a wire mesh strainer & collect the juice in a cup, set aside. In a separate bowl, whisk together the mayonnaise, sour cream, all seasoning, & salt n' pepper. Add the cucumber juice to the mixture. It should be about ¼ cup. Mix well. Cover & refrigerate for 2 hours. Garnish with fresh chives.

### **Chive Vinaigrette**

2 tablespoons extra-virgin olive oil

1 tablespoon apple cider vinegar

1/2 teaspoon Dijon mustard

1/4 teaspoon honey, maple syrup or sugar

1 tablespoon water

1 tablespoon snipped fresh chives  
Salt & freshly ground pepper, to taste  
Blend in a food processor or shake in a mason jar.

### **Fresh Chive Dressing**

¼ cup of fresh chives, chopped  
4 cloves of roasted garlic  
½ cup of apple cider vinegar  
¾ cup of olive oil  
Salt and pepper to taste

In a small bowl, mash the roasted garlic into a paste (or 2 cloves fresh garlic if you don't feel like roasting it). Mix in the vinegar with salt and pepper. Then, slowly whisk in the olive oil a little at a time until it is well combined. Taste for seasoning and add the chive in. For the freshest taste, make less than an hour before serving.

### **Lemony Chive-Basil Vinaigrette**

1/4 cup fresh squeezed lemon juice  
2/3 cup extra-virgin olive oil  
1/2 teaspoon EACH: salt and pepper  
1-2 cloves freshly crushed garlic  
1-2 tablespoons freshly minced chives  
1-2 tablespoons freshly chopped basil  
Whisk together all ingredients until well-blended.

## **Cilantro:**

**Cilantro Lime Dressing** Great with butterhead lettuce!

1 jalapeno pepper, seeded and coarsely chopped  
1 clove garlic  
3/4 tsp minced fresh ginger root  
1/4 cup lime juice  
1/3 cup honey  
2 tsp balsamic vinegar  
1/2 tsp salt, or to taste  
1/4 cup packed cilantro leaves  
1/2 cup extra-virgin olive oil

Place the jalapeno pepper, garlic clove, and ginger into a food processor or blender; pulse until the jalapeno and garlic are finely chopped. Pour in the lime juice, honey, balsamic vinegar, and salt, add the cilantro leaves; pulse a few times to blend. Turn the food processor or blender on, and slowly drizzle in the olive oil until incorporated into the dressing. Season to taste with salt before serving.

### **Cilantro Lime Vinaigrette**

1 jalapeno pepper, seeded and coarsely chopped  
1 clove garlic  
3/4 t minced fresh ginger root  
1/4 cup lime juice  
1/3 cup honey  
2 t balsamic vinegar  
1/2 t salt, or to taste

1/4 cup packed cilantro leaves

1/2 cup extra-virgin olive oil

Place the jalapeno pepper, garlic clove & ginger into a food processor or blender; pulse until the jalapeno and garlic are finely chopped. Add in everything else except oil; pulse a few times to blend. Turn the food processor or blender on, and slowly drizzle in the olive oil until incorporated into the dressing. Season to taste with salt before serving. Allrecipes.com

### **Thai Peanut Dressing**

1/4 cup creamy peanut butter

2 tablespoons rice vinegar

2 tablespoons fresh lime juice

3 tablespoons vegetable oil

1 tablespoon soy sauce

2 tablespoons honey

2-1/2 tablespoons sugar

2 garlic cloves, roughly chopped

1-inch square piece fresh ginger, peeled and roughly chopped

1 teaspoon salt

1/4 teaspoon crushed red pepper flakes

2 tablespoons fresh cilantro leaves

Combine all of the ingredients except for the cilantro in a blender and process until completely smooth. Add the cilantro and blend for a few seconds until the cilantro is finely chopped. Refrigerate until ready to serve.

## **Dill:**

**Yogurt Dill Dressing** (**Workshare lunch!**) (**Family Favorite!**) You can sub thyme, oregano or mint for the dill! From the Joy of Cooking. This is a staple in our house. Great on salads and zucchini cakes. The kids love it for dipping peas or carrots in.

1/2 yogurt

2 shallots (or 1 garlic curls or 1 garlic clove, or 2 Tbsp. chives)

2 Tbsp. finely chopped dill

2 tsp. Dijon mustard

Salt and pepper to taste

Whisk together in a small bowl.

### **Greek Vinaigrette**

¼ c lemon juice

¼ olive oil

1tsp oregano

1TBS lemon zest

1 garlic clove pressed

1TBS dill chopped

1TBS parsley chopped

1tsp Dijon mustard

In a medium bowl mix all the ingredients together. Whisking until well incorporated. Pour into a salad dressing bottle & refrigerate for up to 30 minutes before serving.

### **Dill Vinaigrette**

1/2 cup vegetable oil  
4 T red wine vinegar  
3 t white sugar  
2 T dill  
2 scallions or 1 T onion or shallot  
2 garlic curls, chopped  
1/2 t dry mustard  
Salt & Pepper to taste

In a blender or processor, combine the oil, vinegar, sugar, dill, salt, onion, garlic, dry mustard and pepper. Blend until smooth. Adjust seasonings as needed.

### **Share Member Anna Adam's Favorite Dressing Recipe (Shareholder Favorite)**

1 cup packed cilantro leaves  
2 garlic cloves, crushed  
1 diced jalapeno (I leave the seeds in, but they can be removed if you want less heat)  
4-5 T chopped dill  
¼ cup packed basil  
¼ cup honey  
1 cup olive oil  
¼ cup rice vinegar.

Place cilantro, garlic, dill, basil and honey in food processor, blend while pouring in olive oil. Pulse in rice vinegar.

### **Lemon-Dill Vinaigrette**

Finely grated zest of 1 lemon  
1/4 cup freshly squeezed lemon juice  
1 T finely chopped fresh dill  
3/4 t kosher salt  
1/2 t Dijon mustard  
1/4 t granulated sugar  
Freshly ground black pepper  
6 T olive oil

Process all ingredients except oil. Slowly drizzle in oil, while processor is running. Taste and season with additional salt

### **Creamy Dill Dressing**

When made a bit thicker, makes an excellent dip for veggies and crackers or a cool summer spread for sandwiches and wraps.

1-2 cloves garlic, chopped  
1-2 scallions, chopped  
2 tablespoons dill, chopped  
Grated peel of half a lemon  
Salt and pepper to taste  
½ cup extra virgin olive oil  
½ cup mayo or vegan mayo  
1/3 cup apple cider vinegar  
1 teaspoon sugar, optional

Puree all ingredients together in a blender or food processor, except the mayo. Gently beat in the mayo a bit at a time, to keep the dressing thick and creamy.

## Garlic and Garlic Scapes:

### Garlic Dressing

4-6 cloves of garlic  
1/2c apple cider vinegar  
1c olive oil  
1/3c water  
1 1/2 TBS Honey  
1 TBS Dijon Mustard  
salt n'pepper

Toss everything together in a blender, blend until smooth & creamy. Start with 4 cloves of garlic, add more for additional taste.

### Garlicky Tomato Dressing

2 Tomatoes cut into quarters  
1/2c Basil chopped  
2 Garlic cloves minced  
1/2c olive oil  
1/4c Balsamic Vinegar  
2tsp Tomato Paste  
Salt n' Pepper

Combine ingredient in a food processor or blender. Whirl until smooth. Makes 1 ½ cups.

### Ultimate Dressing (Workshare lunch!) from the original Cosmic Apple Cookbook!

1/4 cup lemon juice  
1/2 cup olive oil  
1 Tbls finely chopped onion  
1/4 cup tamari  
1 garlic curl or garlic clove  
1/3 cup tahini  
1 Tbls maple syrup  
1/4 cup water  
Put all items in blender!

### Lemon-Soy Dressing

1/2 cup soy sauce  
1/4 cup water  
1/4 cup dark sesame oil  
6 Tbls fresh lemon juice  
4 garlic cloves, minced

Combine all ingredients in a glass jar and shake well. From Serving Up The Harvest

### Garlic-Oregano Vinaigrette

8 cloves roasted (or fresh) garlic



1/4 cup white wine vinegar  
2 T fresh oregano leaves  
2 T fresh parsley leaves  
1 T honey  
1/2 t kosher salt  
3/4 cup olive oil  
1/4 t red chili flakes

Combine garlic, vinegar, oregano, parsley, honey and salt in a blender and blend until smooth. With the motor running, slowly add the oil and process until emulsified. Stir in the red chile flakes.

### **Roasted Garlic Vinaigrette**

One whole head roasted garlic, smashed  
2/3 cup extra-virgin olive oil  
1/3 cup red wine vinegar  
1 handful chopped fresh herbs

Salt, pepper and mustard seed to taste

Puree the herbs, seasonings and garlic in the red wine vinegar till smooth. Add the olive oil in a thin stream, while processing, till the dressing is thick and emulsified.

### **Green Garlic Goddess**

1/3 cup minced garlic curls  
1/3 cup chopped parsley or chives  
1/3 cup chopped fresh herbs of your choice...basil, thyme, etc..  
1/3 cup white wine vinegar  
Juice of half a lemon  
Salt and pepper to taste  
1 cup olive or vegetable oil  
2 Tbls. mayonnaise, optional

In a blender or food processor, combine all ingredients, except the oil and optional mayonnaise, if using, together until fairly smooth. Slowly add the oil in a thin stream, so the dressing thickens and emulsifies

## **Mint:**

**Mint Vinaigrette!** **(Workshare lunch!)** Notes from an old newsletter: It has become a farm staple, and If I don't print this recipe the workshares may revolt. It tastes great as a salad dressing or over sautéed veggies and quinoa.

1 c. packed mint  
1/3 c. lemon juice  
1 ½ c. olive oil  
½ c. apple cider vinegar  
1 T. sugar

Put mint, lemon juice, vinegar and sugar in blender. Blend until well mixed and mint is finely chopped. Turn blender on and add oil.

### **Lemon Mint Vinaigrette**

1/3c Lemon juice  
1TBS Dijon Mustard  
1tsp Honey

1 Garlic Curl, minced or garlic clove

1/3c Olive oil

1/3c Mint, chopped

Salt n' Pepper

Whisk lemon juice, mustard, honey, & garlic in a small bowl until blended, slowly start adding olive oil until creamy. Stir in mint, salt n' pepper.

### **Mint Lemon Dressing**

1 Tbls olive oil

2 tsp fresh lemon juice

1 tsp chopped mint

1/2 tsp grated lemon zest

salt and pepper to taste

Whisk all ingredients in a bowl until well combined. \*Farmer John's Cookbook

**(Farm Family Favorite)** here is my

new obsession:

Grate a cucumber and put in a blender, add mint leaves and yogurt. Process until well pureed. It makes a great dressing, although the bit that did not fit in the jar, I just drank! YUM!!!

## **Oregano:**

### **Lemon-Garlic-Oregano Dressing**

1 large lemon, juiced

1 clove garlic, pressed or finely minced (or sub 1 green onion for a milder flavor)

1 ½ teaspoon minced oregano

1/3 cup extra virgin olive oil

1/2 teaspoon sea salt

Fresh ground pepper, to taste

Whisk all ingredients together!

### **Greek Vinaigrette**

¼ c lemon juice

¼ olive oil

1tsp oregano

1TBS lemon zest

1 garlic clove pressed

1tBS dill chopped

1TBS parsley chopped

1tsp Dijon mustard

In a medium bowl mix all the ingredients together. Whisking until well incorporated. Pour into a salad dressing bottle & refrigerate for up to 30 minutes before serving.

### **Oregano Greek Dressing**

1 clove of garlic

1/4 cup lemon juice from about 1 lemon

1 Tbls fresh oregano leaves

1/2 cup extra-virgin olive oil

1/2 tsp salt

1/4 tsp pepper

You can use a food processor or combine all ingredients into a glass jar and shake.

### **Oregano Vinaigrette**

½ Cup Balsamic Vinegar

1 ½ Cup Olive Oil

Leaves of oregano

Fresh sliced Garlic

Salt and Pepper to taste

Put Vinegar, Oregano, Salt and Pepper in Blender and puree. Turn blender on, add olive oil and turn off.

### **Simple Italian Dressing**

1/3 cup red wine vinegar

2/3 cup virgin olive oil

½ teaspoon salt

¾ teaspoon pepper

1 Tb. minced red, yellow or orange bell pepper

1 Tb. minced oregano

1 Tb. minced garlic

3 Tbls. Mayonnaise

Whisk together all ingredients until creamy and smooth, then chill for at least 15 to 20 minutes before serving to blend flavors together. Also makes a great drizzle on Italian subs and wraps. Feel free to perk up the flavor by adding a dash or two of hot pepper flakes or cayenne.

## **Parsley:**

### **Basil Green Goddess Dressing By Susie Gall**

1c basil

1/2c parsley

1c yogurt

1-2tsp honey

2TBS green onions

juice of 1 lemon

2TBS garlic curls

1/2tsp Apple Cider Vinger

1/2tsp Worcestershire sauce

salt n' peper

2TBS olive oil

Place all ingredients except olive oil in a food processor. Pulse until smooth and creamy. Start drizzling in olive oil & process until oil is incorporated. Place in an airtight container. Delicious if served immediately, best flavor if left overnight.

## **Parsley Vinaigrette**

1 small shallot, minced  
1 large clove garlic, finely chopped  
2 T freshly chopped parsley leaves  
1 ½ T Dijon mustard  
4 T red wine vinegar  
½ t coarse salt  
¼ t freshly cracked black pepper  
5 T olive oil

Blend or process shallot, garlic, parsley, mustard, vinegar, salt and pepper. Add in olive oil in a slow, steady stream while machine is running.

## **Sage:**

### **Sage Salad Dressing**

1/2 c. olive oil  
1/4 c. fresh lemon juice 1 garlic clove, finely chopped  
Pinch salt  
2 T. Dijon mustard  
1 tablespoon honey  
4 T. chopped fresh sage

Whisk ingredients together until well blended, or place in a food processor and pulse well to combine.

### **Sage Lemon Vinaigrette** - Original recipe from NPR

1/2 cup olive oil  
1/4 cup fresh lemon juice  
1 garlic clove, finely chopped  
Pinch salt  
2 tablespoons Dijon mustard  
1 tablespoon honey  
4 tablespoons chopped fresh sage

For the dressing, whisk ingredients together until well blended, or place in a food processor and pulse well to combine.

### **Sage Salad Dressing**

2 Ripe Tomatoes  
Flesh of 1 lime  
¼ c. sage leaves  
¼ c. marjoram or oregano  
3 T olive oil

Blend all ingredients until well combined. Yields about 2 C.

## **Thyme:**

### **Lemon Thyme Dressing**

Zest of 1 lemon  
1TSB thyme leaves

juice of 1 lemon (about 2TBS)

2TBS white balsamic Vinegar

½ c olive oil,

salt & pepper

Blend all ingredients but the olive oil in a blender until smooth. Then drizzle the olive oil slowly while the blender is running.

## Other Dressings:

**Creamy Maple Syrup Dressing** (Workshare lunch!) (Farm Family Favorite) Sounds odd, but it is AMAZING!!

1 c. Mayonnaise

½ c. maple syrup

¼ c. apple cider vinegar

Whisk together until smooth.

### Caesar Salad Dressing

6 anchovy filets packed in oil

1 garlic clove

2 egg yolks

2 Tbls lemon juice

¾ tsp Dijon mustard

½ cup olive oil

3 Tbls grated parmesan (optional)

salt and pepper

Chop together anchovy fillets, garlic clove, and a pinch of kosher salt. Use the side of a knife blade to mash into a paste, then scrape into a medium bowl. Whisk in egg yolks, lemon juice, and Dijon mustard. Adding drop by drop to start, gradually whisk in olive oil; whisk until dressing is thick and glossy. Whisk in Parmesan. Season with salt, freshly ground black pepper, and more lemon juice, if desired.

**Mustard Crème Fraiche** Use as a salad dressing, a dip for raw veggies or a topping for baked potatoes.

1 cup crème fraiche (or sour cream)

1 Tbls horseradish

1 Tbls dijon mustard

salt and fresh ground pepper

Combine all ingredients in a bowl or food processor and stir or blend. Season to taste with salt and pepper.

### Balsamic Vinaigrette

¼ cup balsamic vinegar

2 t dark brown sugar

1 garlic curl or clove, chopped

½ t salt

½ t freshly ground black pepper

¾ cup olive oil

Combine and blend, adding olive oil last.

### Poppy seed Dressing

⅓ cup white sugar or honey equivalent

1/2 cup white vinegar

1 t salt

1 t ground dry mustard

1 t onion

1 cup oil

1 T poppy seeds

In a blender or food processor, combine sugar, vinegar, salt, mustard and onion and process. With blender or food processor on high, gradually add oil

### **Fennel Vinaigrette**

2/3 cup extra-virgin olive oil

1/3 cup red wine vinegar

¼ cup chopped fennel leaves

1 crushed anise seeds

salt & pepper to taste

1 t Dijon mustard

1 clove minced garlic

½ to 1 t sugar or honey

In a blender or food processor, puree all ingredients except the olive oil until smooth. Add the oil in a thin stream, while pulsing, to emulsify.

### **Honey Mustard Vinaigrette**

1/3 cup red wine vinegar

1 cup apple cider vinegar

2 cloves garlic, minced

1 T grated onion

1 T fresh herbs of your choice

¼ c Dijon mustard

¼ cup honey

Salt and Pepper

Blend or process ingredients. Add in olive oil in a slow, steady stream.

### **Carrot Ginger Dressing**

1 medium carrot, roughly chopped

2 T chopped peeled ginger

1 t packed light brown sugar

2 T rice vinegar (not seasoned)

1 t fresh lemon juice

2 t low-sodium soy sauce

2 t sesame oil

Kosher salt

Put the carrot and 1 cup water in a small saucepan. Cook until tender over med-low heat and cook until tender, about 15 min. Reserve ½ cup cooking liquid, then drain the carrot. Puree the carrot and reserved cooking liquid in a blender until smooth. Add the ginger, brown sugar, vinegar, lemon juice, soy sauce, sesame oil and teaspoon salt; pulse until smooth.

### **Maple Dijon Vinaigrette**

¼ cup maple syrup  
3 T shallots, minced  
2 T red wine vinegar  
1 T olive oil  
1 T country-style Dijon mustard  
Salt & pepper to taste  
1 garlic clove, minced

Mix all ingredients together and blend or process until smooth.

### **Easy Potato Salad Dressing**

¾ cup mayonnaise salt and pepper  
¾ cup sour cream  
½ cup minced onion  
¼ cup minced herbs like dill, chives, parsley, etc., or a combination of several favorites  
½ cup minced or grated fresh veggies such as bell pepper, carrot, radish or scallions  
Whisk all ingredients together and immediately dress about 2 lbs. of cubed or quartered (if small) cooked potatoes. Can be served warm or cold.

**Drive-In French** Originally whipped-up at a Drive-In in South Dakota, this yummy house dressing is a classic worth revisiting.

¾ cup vegetable oil  
½ cup bottled "Chili Sauce"  
2-3 cloves minced garlic  
2-3 tablespoons brown sugar  
1 small onion, chopped  
¼ cup apple cider vinegar  
1 teaspoon mild (or hot) paprika  
Salt and pepper to taste  
Puree all ingredients together & serve!

### **Russian Coleslaw Dressing**

½ cup mayonnaise  
½ cup sour cream  
1 tsp. EACH: crushed caraway & celery seeds  
½ tsp. mustard seed  
¼ cup cider vinegar  
Salt & pepper to taste  
Toss with shredded cabbage

**Tangy Ginger Dressing** This dressing good over greens, Chinese chicken, or grilled veggies. It is also a nice marinade, especially for seafood.

Whisk together:  
½ cup rice wine vinegar  
¾ cup vegetable oil  
¼ cup toasted sesame oil  
3 Tablespoons Dry Sherry

1 teaspoon sugar  
Salt and Pepper to taste  
1 Tablespoon grated ginger  
2 Tablespoons mustard powder

### **Classic Hot Bacon Vinaigrette**

2 Tablespoons warm bacon grease  
Plus 2 Tablespoons olive oil  
¼ cup apple cider vinegar or red wine vinegar, your choice  
2 teaspoons chopped fresh herbs like parsley, chives, etc...  
1 teaspoon brown mustard seeds  
1 Tablespoon grated onion  
1 teaspoon sugar  
Salt and black pepper to taste and a dash of cayenne if you like

In a blender or food processor, puree all ingredients until fairly smooth. Gently bring to a simmer in a small saucepan over low heat. Serve immediately, while still hot enough to wilt your spinach salad. May also be made ahead of time, and reheated before serving.

**Orange IPA Salad Dressing** Chris Pennick wrote: I recently went to Alaska, and stopped in the Alaskan Brewery Store. Picked up a great new cookbook, filled with innovative ideas and great recipes. This Orange IPA Salad Dressing was designed for their IPA, but I'm sure any similar beer would do. Whisk together:

½ cup Pale Ale  
½ cup brown or raw sugar  
1 Tbls. grated orange zest  
¼ cup orange juice

And bring to a low boil over medium heat in a small saucepan. Then whisk in to emulsify:

¼ minced shallot  
½ teaspoon minced garlic – or garlic curl!!!  
Salt and pepper to taste  
2/3 cup olive oil  
Allow to cool and serve.

**Bacon Maple Pecan** OK, so we've all seen it – bacon ice cream, bacon donuts...this extravagant dressing is sure to please!

Whisk together:

1/3 cup crumbled, crisp-cooked bacon  
¼ cup finely chopped toasted pecan pieces  
2 Tbls. finely chopped shallot  
Salt and pepper to taste  
1Tbl. minced chives or thyme  
2/3 cup olive oil  
1/3 cup red wine vinegar

Dash of cayenne or smoked Spanish paprika, optional

Whisk together all ingredients until thick and emulsified. Stores well for a day or two in the fridge, but no more.

**Nutritional Yeast Dressing** From Kelli: "My friend worked at a restaurant called "Hollyhock", it's from their cook book"



1/2 cup nutritional flake yeast  
1/3 cup water  
1/3 cup soy sauce or tamari  
1/3 cup apple cider vinegar  
2 Tablespoon crushed garlic  
1 1/2 cups sunflower oil.

Combine the first 5 ingredients in a blender until they are thoroughly mixed. While still mixing on high pour the oil in slow, steady stream. Add all the oil or stop when a desired consistency is reached. When refrigerated this dressing will keep for up to 2 weeks!!

## **Tomato Dressings:**

### **Tomato Vinaigrette**

1 Large Tomato  
1 garlic clove  
2TBS red wine vinegar  
Salt and pepper  
pinch of granulated sugar  
¾ olive oil  
1TBS basil leaves minced

Add all ingredients to a blender or food processor blend until smooth.

### **Garlicky Tomato Dressing**

2 Tomatoes cut into quarters  
1/2c Basil chopped  
2 Garlic cloves minced  
1/2c olive oil  
1/4c Balsamic Vinegar  
2tsp Tomato Paste  
Salt n' Pepper

Combine ingredient in a food processor or blender. Whirl until smooth. Makes 1 ½ cups.