

Three Homemade Salad Dressings

INGREDIENTS

Balsamic Vinaigrette:

1 ½ c. extra virgin olive oil
½ c. balsamic vinegar
3 T. dry mustard
1 ½ T. brown sugar
1 t. dried chives
½ t. salt
¼ t. black pepper

Red Wine Vinaigrette:

1 ½ c. extra virgin olive oil
½ c. red wine vinegar
3 T. Dijon mustard
1 ½ T. granulated garlic
1 t. dried chives
1 t. dried dill
½ t. salt
½ t. black pepper

“Super Blue” Blue Cheese Dressing

¾ c. mayonnaise
¾ c. sour cream
¾ c. blue cheese, crumbled
1/3 c. heavy cream
½ T. salt
¼ T. cracked black pepper
milk (to desired consistency)

PROCEDURE

Place all ingredients in an airtight plastic container. Seal with lid and shake 1-2 minutes to emulsify. For Super Blue, add milk to desired consistency.

ENJOY!

NOTE FROM KENNY

Homemade salad dressings are economical to make and of superb quality. You can mix these together in airtight plastic containers or in an emulsion mixer.

