

RECIPE: HOW TO MAKE SIMPLE SALAD DRESSINGS

The perfect, simple and basic Italian + ranch salad dressings. Completely versatile and can be used everywhere!

TOOLS- Bowls + whisk

INGREDIENTS

ITALIAN DRESSING

- 2 tablespoons vinegar (white wine vinegar, apple cider, even white vinegar will work)
- 2 teaspoons Dijon mustard
- 1 teaspoon maple syrup or granulated white sugar or honey, or even brown sugar
- 1 small garlic clove, grated (about $\frac{1}{4}$ teaspoon) or $\frac{1}{4}$ - $\frac{1}{2}$ teaspoon garlic powder
- $\frac{1}{2}$ teaspoon dried oregano
- $\frac{1}{2}$ teaspoon dried thyme
- $\frac{1}{2}$ teaspoon dried basil
- $\frac{1}{4}$ teaspoon salt
- 6 tablespoons oil - olive oil, canola or vegetable oil, ANY oil will work

RANCH DRESSING

- $\frac{1}{2}$ cup mayonnaise
- $\frac{1}{2}$ cup sour cream or greek yogurt
- 1 tbsp milk + a little extra if you want thinner
- 1 tsp lemon juice or vinegar + a little extra if you want tangier
- $\frac{1}{2}$ tsp parsley or dill
- $\frac{1}{2}$ tsp chives
- $\frac{1}{4}$ - $\frac{1}{2}$ tsp garlic powder
- $\frac{1}{2}$ tsp salt
- $\frac{1}{2}$ tsp pepper

DIRECTIONS FOR ITALIAN DRESSING

1. In a medium bowl, whisk together the vinegar, Dijon mustard, and maple syrup.
2. Whisk in garlic and then add dried spices and salt.
3. Slowly whisk in the oil, adding 1 tablespoon at a time and whisking until it all comes together as an emulsion.
4. Serve immediately or store in the fridge but bring to room temperature before using. *It will keep in the fridge for at least 2 weeks.

DIRECTIONS FOR RANCH DRESSING

1. In a medium bowl, whisk all the ingredients together, taste for seasoning.
2. Place in the fridge for a while before using. *It will keep in the fridge for at least 2 weeks.