

Homemade Salad Dressing

Prep time: 5 min
Makes: 1 cup



INGREDIENTS

- 2/3 cup olive oil
- 1/3 cup any type of vinegar
- 1 teaspoon any type of mustard
- 1/2 teaspoon salt

DIRECTIONS



Start with clean hands!
Wash your hands with soap and water.

1. Put all the ingredients in a jar. Screw the lid on tightly and shake. Or put all the ingredients in a bowl and stir with a fork.
2. Use on salads, pastas, or as marinades. Store in the refrigerator for up to 2 weeks.

Try these ideas:

Zesty: use fresh lemon juice in place of vinegar. Add 1 teaspoon dried oregano.

Curried: add 1/2 teaspoon curry powder.

Tangy: use fresh lime juice instead vinegar. Add 1/2 teaspoon chili powder.



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