

# Salad Dressings

## Balsamic



1/2 cup extra-virgin olive oil



1/3 cup balsamic vinegar



salt and pepper to taste



## Balsamic-Blue Cheese



1/2 cup extra-virgin olive oil



1/3 cup balsamic vinegar



2 tbsp Blue Cheese



salt and pepper to taste



## Greek



1/2 cup extra-virgin olive oil



2 tbsp red wine vinegar



2 tbsp lemon juice



1 tsp dried oregano



1 tsp garlic powder



1/4 cup crumbled feta (optional)



salt and pepper to taste



## Lemon/Dijon



1/2 cup extra virgin olive oil



2 tbsp red wine vinegar



2 tbsp lemon juice



1 1/2 tbsp Dijon mustard



salt & pepper to taste



## Honey Mustard



1/4 cup extra virgin olive oil



1/4 cup apple cider vinegar



1/4 cup Dijon mustard



1/4 cup honey



salt and pepper to taste



Whisk together

## Cilantro-lime



1 bunch cilantro



1/2 cup extra-virgin olive oil



1/4 cup lime juice



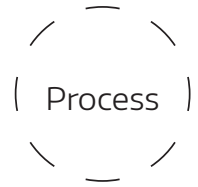
1/4 cup orange juice



1 small garlic clove, minced



salt and pepper to taste



Process

## Creamy Avocado



3 tbsp extra-virgin olive oil



2 tbsp white wine vinegar



2 tbsp lime juice



1 ripe avocado



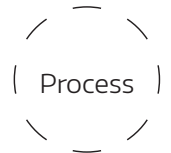
1 small garlic clove, minced



1/4 to 1/2 cup water



salt & pepper to taste



Process

## Greek Yogurt Ranch



1/2 cup plain Greek yogurt



1 tbsp lemon juice



1/2 tbsp fresh dill, chopped



1/2 tbsp fresh chives, chopped



1/2 tsp onion powder



1/2 tsp garlic powder



1/4 cup milk



salt & pepper to taste



Whisk together

