

# Delicious Dressings

## Balsamic Vinaigrette

### Ingredients

$\frac{3}{4}$  cup olive oil  
6 tablespoons balsamic vinegar  
2 garlic cloves  
1 teaspoon Dijon mustard  
 $\frac{1}{4}$  teaspoon black pepper  
1-2 teaspoons honey (optional)

### Directions

Put ingredients into a container with lid and shake until contents well-mixed (a small glass jar with lid works well). Store in refrigerator for up to 2 weeks. Let dressing come to room temperature before using.



## Fresh Ranch Dressing

### Ingredients

$\frac{1}{2}$  cup plain Greek yogurt  
2 tablespoons milk (low fat or whole) or buttermilk  
2 tablespoons olive oil  
1 tablespoon white vinegar  
1 tablespoon finely chopped fresh dill, parsley, or chives  
 $\frac{1}{2}$  teaspoon mustard (any type is fine)  
1 teaspoon finely chopped onion or  $\frac{1}{2}$  teaspoon onion powder  
 $\frac{1}{2}$  teaspoon finely chopped garlic or  $\frac{1}{4}$  teaspoon garlic powder  
 $\frac{1}{8}$  teaspoon each salt and black pepper

### Directions

Put ingredients into a container with lid and shake until contents are mixed well. Store in refrigerator for up to two weeks.