

UVA Teaching Kitchen Cooking Class Homemade Salad Dressings

Makes: each recipe below makes $\frac{3}{4}$ to 1 cup of salad dressing

Time: 10 mins

Equipment: measuring cups, whisk, jar

Sources:

<https://www.blessthismessplease.com/homemade-salad-dressing-recipes/>

<https://downshifology.com/recipes/greek-salad-dressing/>

Classic Vinaigrette

Ingredients:

- 2 tablespoons red wine vinegar
- 2 teaspoons Dijon mustard
- $\frac{1}{2}$ teaspoon kosher salt
- pepper to taste
- $\frac{1}{3}$ cup olive oil

Directions:

Whisk 2 tablespoons red wine vinegar, 2 teaspoons Dijon mustard, $\frac{1}{2}$ teaspoon kosher salt, and pepper to taste. Gradually whisk in $\frac{1}{3}$ cup olive oil.

Honey Mustard

Ingredients:

- 2 tablespoons each of honey, Dijon mustard, white vinegar
- $\frac{1}{2}$ teaspoon kosher salt and pepper to taste
- $\frac{1}{4}$ cup olive oil

Directions:

Whisk 2 tablespoons each of honey, Dijon mustard, and white vinegar and $\frac{1}{2}$ teaspoon kosher salt and pepper to taste. Gradually whisk in $\frac{1}{4}$ cup olive oil.

Greek

Ingredients:

- <https://www.blessthismessplease.com/homemade-salad-dressing-recipes/>
1/3 cup red wine vinegar
- 1 lemon, juiced
- 1 tsp Dijon Mustard
- 2 garlic cloves, minced
- $\frac{1}{2}$ tsp dried oregano
- $\frac{1}{4}$ tsp salt
- $\frac{1}{4}$ tsp black pepper
- $\frac{1}{2}$ cup olive oil

Directions:

- Add all of the ingredients, except the olive oil to a bowl and whisk together.
- Slowly add the olive oil and whisk vigorously while pouring until the dressing is emulsified.