Makes: each recipe below makes ¾ to 1 cup of salad dressing
Time: 10 mins
Equipment: measuring cups, whisk, jar

Sources:
https://www.blessthismessplease.com/homemade-salad-dressing-recipes/
https://downshiftology.com/recipes/greek-salad-dressing/

Classic Vinaigrette
Ingredients:
• 2 tablespoons red wine vinegar
• 2 teaspoons Dijon mustard
• ½ teaspoon kosher salt
• pepper to taste
• 1/3 cup olive oil

Directions:
Whisk 2 tablespoons red wine vinegar, 2 teaspoons Dijon mustard, 1/2 teaspoon kosher salt, and pepper to taste. Gradually whisk in 1/3 cup olive oil.

Honey Mustard
Ingredients:
• 2 tablespoons each of honey, Dijon mustard, white vinegar
• 1/2 teaspoon kosher salt and pepper to taste
• 1/4 cup olive oil

Directions:
Whisk 2 tablespoons each of honey, Dijon mustard, and white vinegar and 1/2 teaspoon kosher salt and pepper to taste. Gradually whisk in 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
• 1/2 tsp dried oregano
• 1/4 tsp salt
• 1/4 tsp black pepper
• 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.