

# Basic Vinaigrette Recipes



## INSTRUCTIONS

1. Prepare a mason jar by washing it and drying it thoroughly.
2. Pour all the ingredients into the mason jar.
3. Shake well until everything is combined.
4. Store in the fridge for up to 2 weeks.

For a creamier vinaigrette, add 2-3 tbsp of mayo or yogurt.

## BASIC VINAIGRETTE

### Ingredients

- 1/2 cup olive oil
- 1/4 cup red wine vinegar
- Salt and pepper to taste

To make a berry vinaigrette, blend your berries of choice together with the ingredients until smooth. Swap balsamic vinegar with the red wine vinegar and add honey to sweeten it.

## ITALIAN VINAIGRETTE

- 1/2 cup olive oil
- 1/4 cup red wine vinegar
- 1 Tablespoon dijon mustard
- 1 Tablespoon honey
- 1 teaspoon minced garlic
- 1/2 teaspoon Italian seasoning
- Salt and pepper to taste

## HONEY DIJON VINAIGRETTE

### Ingredients

- 1/2 cup olive oil
- 1/4 cup red wine vinegar
- 1 Tablespoon Dijon mustard
- 1 Tablespoon honey
- Salt and pepper to taste

## BALSAMIC VINAIGRETTE

- 1/2 cup olive oil
- 1/4 cup balsamic vinegar
- 1-2 Tablespoons honey
- 1/2 teaspoon minced garlic
- 2 teaspoons dijon mustard (optional)

To make orange vinaigrette, skip the garlic and add 1/4 c orange juice.