

Greek Salad Dressing

Ingredients

- 1/4 cup red wine vinegar
- 1/4 cup lemon juice
- 1 teaspoon dijon
- 2 garlic cloves, pressed or minced
- 2 teaspoon dried oregano
- 1 teaspoon sea salt
- 1/2 teaspoon black pepper
- 1/2 cup olive oil

Method

- Whisk together red wine vinegar, lemon juice, dijon mustard, garlic, dried oregano, salt, and black pepper.
- Drizzle in olive oil, whisking all the while to emulsify.
- Refrigerate in a sealed container.
- Mix thoroughly before using.

Notes

- Optional: For creamy dressing add 2 tablespoons of greek yogurt and 1 tablespoon crumbled feta.
- Will keep refrigerated for up to 2 weeks.

