Homemade Vinaigrette

Makes: 1 cup (250 mL)
Prepartion time: 5 minutes

This simple salad dressing can be changed up in many ways, so be creative.

Ingridents

Vinegar	50 mL
Oil (olive, canola)	175 m
Cloves garlic	1 to 2
Mustard	15 mL
Salt	1 mL
Black pepper, ground	Pinch
Sugar	Pinch
	Oil (olive, canola) Cloves garlic Mustard Salt Black pepper, ground

Directions

1. In a small bowl, whisk together garlic to taste, vinegar, mustard, salt, pepper and sugar. Slowly whisk in olive oil (or combine in a jar and shake).

Here are some ideas to change this salad dressing: Add 2 tsp (10 mL) freshly squeezed lemon or lime juice, honey, or chopped herbs.

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