

# Easy Italian Dressing

Prep Time: 10 minutes

Yields: 10 servings

## Ingredients

1 cup extra virgin olive oil

Juice of ½ lemon

¼ cup red wine vinegar

2-3 cloves of garlic pressed or finely chopped

¼ tsp salt

Pinch of rosemary

Pinch of basil

Pinch of oregano

Pinch of thyme

(Or any of your favorite Italian seasonings)



## Directions

1. Mix olive oil, lemon juice and vinegar together.
2. Press garlic cloves or finely chop them. If using fresh herbs, finely chop them.
3. Combine herbs with liquid and stir well.
4. Pour into a bottle with a cap.

*Shake well before each use to mix the oil and vinegar and stir up the spices.*

*It is best to make this dressing the day before so that the spices can flavor the oil.*

*Do not refrigerate.*

*Recipe By: Melissa J. Cornish*