

Quick Salad Dressing



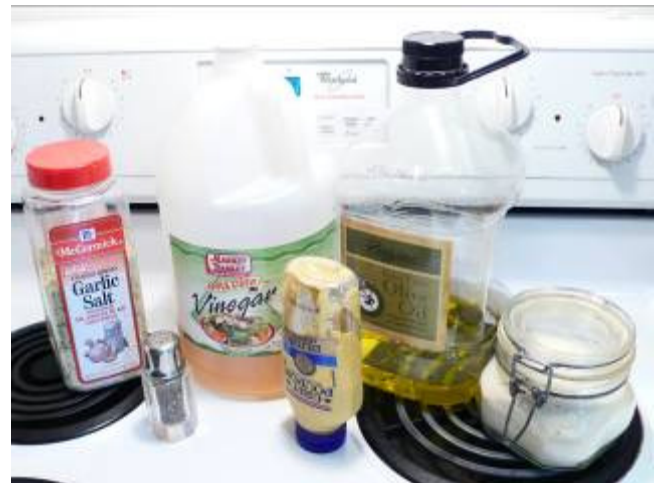
TIP: This salad dressing is just as extremely quick & easy to make as it is fully flavorful to enjoy on top of just about any salad.

Preparation Time: 5 minutes or less

Ingredients

(to make 16 ounces)

- 1 Teaspoon Garlic Salt
- ½ - 1 Teaspoon Ground Black Pepper
- 1 Teaspoon Sugar (optional – any kind)
- 2 Teaspoons Mustard (I'm using Dijon (better flavor) but any mustard will work)
- 6-7 Ounces Vinegar (I'm using apple cider vinegar (medium sour) but balsamic (my favorite because it's more flavorful/sweeter) or red wine (very sour) vinegar will work)
- 8 Ounces Oil (I'm using olive oil but vegetable or canola oil will work fine)



Equipment

16 Ounce Jar with Lid (I'm using an empty mustard jar but any will work – the jar doesn't have to be exactly 16 ounces – use the photo to the right as a guide)

Teaspoon



1. Add the following to a jar:

1 well round teaspoon garlic salt.



½ - 1 teaspoon ground black pepper (I've taken the shaker head off the **pepper** shaker to make pouring easier).



1 teaspoon sugar (optional but does enhance flavor and will make the **dressing** less acidic, especially if you use **cider** or **red wine vinegar**).



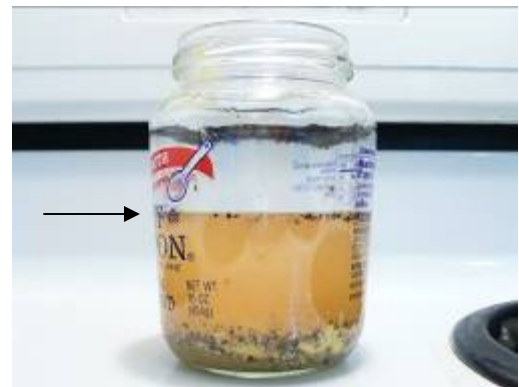
2 teaspoons mustard.



2. Pour enough **vinegar** to...



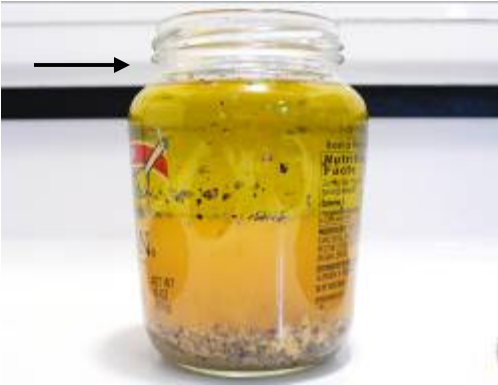
...fill the jar half way as shown.



3. Top with **oil** making sure to...



...leave enough air space in the jar as shown with the arrow below so that the **dressing** can be shaken.



...the **dressing** is completely mixed together as shown below.



4. Screw the lid on the jar tightly enough so that the jar won't leak.



6. Store **dressing** in the refrigerator for 1-2 weeks. Just give it a quick shake just before you pour it on **salad**.



5. Hold the jar firmly and securely in both hands as shown below and shake vigorously up and down for 10 -20 seconds, preferably over the sink in case the jar leaks, until...



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