

# Quick Salad Dressing



**Preparation Time:** 5 minutes or less

## Ingredients

Garlic Salt

Ground Black Pepper

Sugar (optional – any kind)

Mustard (I'm using Dijon (better flavor) but any will work)

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)

Oil (I'm using olive oil but vegetable or canola oil will work)



## 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) 2 teaspoons of **garlic salt**.



(2) 1 teaspoon of **ground black pepper** (I've taken the shaker head off the **pepper** shaker to make pouring quicker).



(3) 2-3 teaspoons of **sugar** (optional but does enhance flavor and will make the **dressing** less acidic, especially if you use **cider** or **red wine vinegar**).



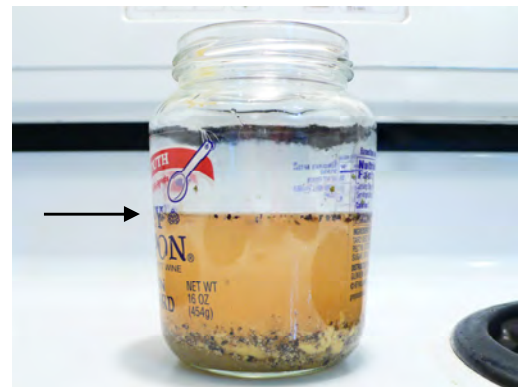
(4) 3 teaspoons of **mustard**.



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



...fill the jar half full as shown.



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



...leave enough space at the top of 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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