

Easy 5-Ingredient Salad Dressing with Fresh Garlic



Zesty & Fresh

Add ingredients. Shake. Done.

Use within a week — no need to refrigerate.

Shake before using.

New to fresh garlic?

No problem — I'll show you how to select and chop garlic, step by step.

How to select fresh garlic:

Choose firm, heavy garlic bulbs.

Avoid those with soft or moldy cloves.



Ingredients

- 3-4 Garlic cloves
- Ground black pepper:
½ - 1 tsp
- Mustard: 3 tsp
- Vinegar: fill jar halfway
- Olive oil: fill the rest of the jar



Equipment

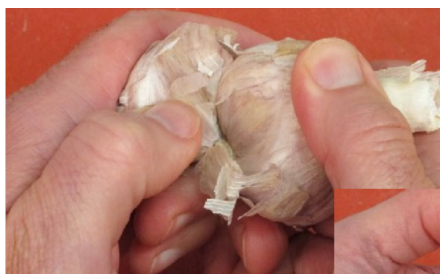
- 16-Ounce jar with lid
- Teaspoon
- Large Sharp (Chef's) Knife
- Cutting Board



How to make it (Active time: 5-10 minutes)

Prep garlic first.

Pull 3–4 garlic cloves from a bulb.



Place the side of a chef's knife over each clove, press gently, and peel off the skin.



Keep fingers tucked while cutting.

Chop until pieces look like the picture.



Add to a jar:

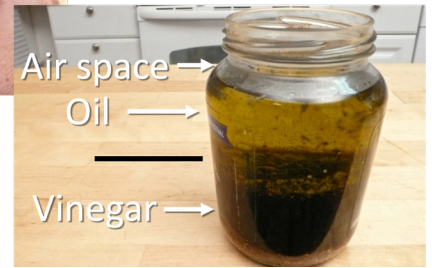
Chopped garlic, 1/2 - 1 tsp black pepper and 3 tsp mustard.



Fill the jar halfway with vinegar - use any kind or mix them as shown here.



Fill the rest with oil. Leave air space at the top for shaking.



Screw the lid on tight (or stir the dressing vigorously with a fork if you're using a measuring cup).



Shake for 10–15 seconds (over the sink just in case) until the dressing looks ...



...like this.



Make it your own:

- Try different vinegars (balsamic, apple cider, red wine)
- Add a little honey if you like it slightly sweet
- Add herbs for more flavor
- Want to make it easier without fresh garlic? See: [Easy 5-Ingredient Salad Dressing](#)

Use on anything:

- salads
- sandwiches
- vegetables
- meat, chicken or fish
- pasta or grains

