

# Easy 5-Ingredient Salad Dressing



## Quick & Flavorful

Add ingredients. Shake. Done.

Use within a week — no need to refrigerate.

Shake before using.

## Ingredients

- Garlic powder: 1½ teaspoon (tsp)
- Ground black pepper: ½ - 1 tsp
- Mustard: 3 tsp
- Vinegar: fill jar halfway
- Olive oil: fill the rest of the jar

## Equipment

- Teaspoon
- 16-Ounce jar with lid



# How to make it (Active time: 5 minutes)

## Add to a jar:

Garlic powder - 1½ tsp



Ground black pepper - 1/2 - 1 tsp



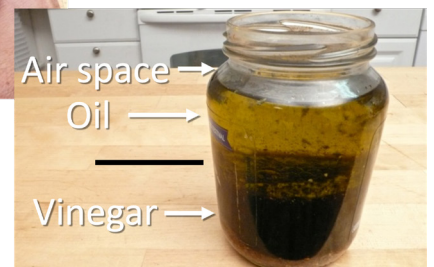
Mustard - 3 tsp



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



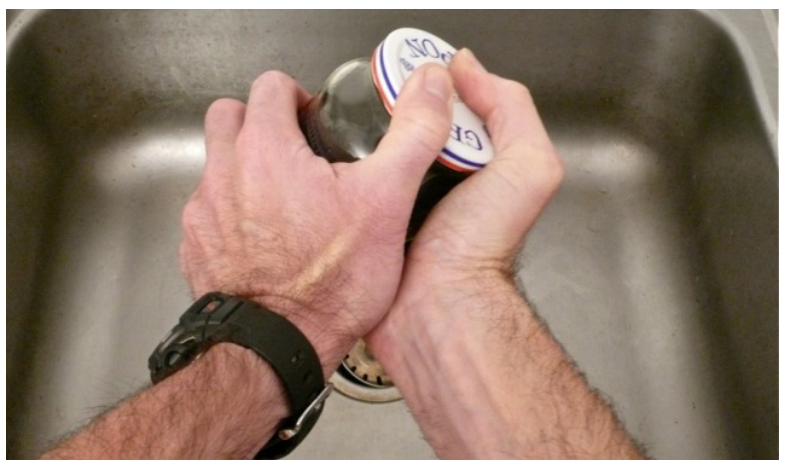
Fill the rest with oil. Leave air space at the top for shaking.



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 fresh garlic instead of garlic powder? See: [Easy 5-Ingredient Dressing with Fresh Garlic](#)

### Use on anything:

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



© 2026 Bruce Tretter  
**Gotta' Eat, Can't Cook**  
"Show Me How" Picture Book Cooking

[www.gotta-eat.com](http://www.gotta-eat.com)