## Home-Made Salad Dressing

With all those scrumptious greens you are getting these days, here are some ideas for home-made salad dressing (from Mollie Katzen's Moosewood Cookbook):

## **BASIC VINAIGRETTE** (keeps for weeks in the fridge)

- 1 cup olive oil
- 4-5 Tbs. red wine vinegar
- 1/2-1 tsp. Salt
- 1-2 med. cloves minced garlic
- 2 Tbs. maple syrup or honey
- → Combine everything in a jar, cover tightly and shake well.



## OPTIONAL

- Add 2 Tbs. lemon juice
- Add finely minced parsley, dill and/or other herbs (basil, marjoram, chives, thyme)
- Add 1-2 tbs. (or more) mustard
- Add yoghurt, kefir, sour/whipping cream at leisure for more creamy dressing