

## Italian Garden Herb Vinaigrette

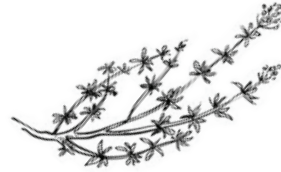
- 1 cup olive oil
- 1/3 cup balsamic vinegar
- 1 tablespoon Dijon mustard
- 1 tablespoon honey (optional)
- 1 tablespoon chopped fresh basil
- 1 tablespoon chopped fresh parsley
- 1-1/2 teaspoons chopped fresh oregano\*
- 1 teaspoon Italian garden herb spice mix



Combine all ingredients in a small glass measure and whisk to combine thoroughly. Pour into a mason jar or glass bottle and refrigerate until serving. Makes about 1-1/3 cup

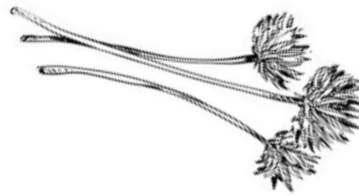
\*Note: if you don't have fresh herbs you can use dried:

- 1 teaspoon dried basil
- 1 teaspoon dried parsley
- 1/2 teaspoon dried oregano



## Creamy Italian Garden Herb Salad Dressing

- 1 cup mayonnaise
- 2 tablespoons white wine or apple cider vinegar (add more or less for desired consistency, from dressing to dip)
- 1 tablespoon chopped fresh basil
- 1 tablespoon chopped fresh parsley
- 1-1/2 teaspoons chopped fresh oregano\*
- 1 teaspoon Italian garden herb spice mix



Combine all ingredients in a small mixing bowl and whisk until smooth. Refrigerate at least an hour for flavors to blend. Makes about 1-1/4 cup

\*Note: if you don't have fresh herbs you can use dried:

- 1 teaspoon dried basil
- 1 teaspoon dried parsley
- 1/2 teaspoon dried oregano

