



FIVE SIMPLE SALAD DRESSING RECIPES

Never met a dressing I didn't like
-Annette

ReInventing50s



Here are five simple salad dressing recipes using honey, Dijon mustard, garlic, balsamic vinegar, and olive oil as the base. Each has a unique twist with additional ingredients to jazz up your salads:

01 Classic Honey Balsamic Dressing

- 3 tablespoons olive oil
- 1 tablespoon balsamic vinegar
- 1 teaspoon Dijon mustard
- 1 teaspoon honey
- 1 clove garlic, minced
- Salt and pepper to taste
- Combine all ingredients in a jar and shake well until emulsified.

02 Citrus Twist Dressing

- 3 tablespoons olive oil
- 1 tablespoon balsamic vinegar
- 1 teaspoon Dijon mustard
- 1 teaspoon honey
- 1 clove garlic, minced
- Juice of half an orange
- Salt and pepper to taste
- Whisk together all ingredients until well blended.

03 Herb Infused Dressing

- 3 tablespoons olive oil
- 1 tablespoon balsamic vinegar
- 1 teaspoon Dijon mustard
- 1 teaspoon honey
- 1 clove garlic, minced
- 1 tablespoon chopped fresh basil or parsley
- Salt and pepper to taste
- Mix all ingredients together until smooth.

04 Spicy Maple Dressing

- 3 tablespoons olive oil
- 1 tablespoon balsamic vinegar
- 1 teaspoon Dijon mustard
- 1 teaspoon honey
- 1 clove garlic, minced
- 1/2 teaspoon chili flakes
- 1 teaspoon maple syrup
- Salt to taste
- Combine all ingredients and shake well until combined.

05 Creamy Avocado Dressing

- 3 tablespoons olive oil
- 1 tablespoon balsamic vinegar
- 1 teaspoon Dijon mustard
- 1 teaspoon honey
- 1 clove garlic, minced
- 1/2 ripe avocado, mashed
- Salt and pepper to taste
- Blend all ingredients until creamy and smooth.



ANNETTE DUKE

Enjoy these dressings on your favorite salads to add a delicious and healthy twist!

Thank you!

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