

# Greek Salad Dressing

Adapted slightly from *Simply Recipes* (blog)



## Servings: 6

NOTE: if you're using any salty ingredients in the salad (like Feta cheese) go easy on the salt. You can always add more at the end.

1. Combine the ingredients: In a pint or larger screw-top jar. Add the garlic, olive oil, red wine vinegar, lemon juice, oregano, salt, red pepper flakes, Dijon mustard, and honey. Screw on the lid tightly. Shake well. Make sure the honey has dissolved in the dressing. Alternately you could use an immersion blender, but make sure the blade part will fit into your container. Taste for seasonings. Note that there is no ground black pepper in this recipe - you may add it if desired.
3. If using within a few hours, allow it to sit at room temperature. For longer storage, refrigerate. Before using, allow dressing to warm to room temp for about an hour. Shake the dressing thoroughly before using. The dressing will keep for about a week.
4. For serving, use a sturdy green like Romaine, then add Kalamata olives (pitted), sliced cucumbers, cherry tomatoes (halved), Feta cheese (crumbled). When adding the dressing, toss the salad and sample a lettuce leaf to see if there is enough dressing. This is when you need to determine the salt level - add more if needed. You can pass additional dressing at the table, if desired.

- 3 cloves garlic, very finely minced or grated
- 3/4 cup EVOO
- 4 1/2 tablespoons red wine vinegar
- 3 tablespoons fresh lemon juice, freshly squeezed
- 2 teaspoons dried oregano
- 3/4 teaspoon kosher salt, see NOTE in directions
- 3/8 teaspoon red pepper flakes
- 3/4 teaspoon Dijon mustard
- 1 1/2 teaspoons honey

**Yield: 1 cup**

*Per Serving (excluding unknown items): 251 Calories; 27g Fat (95.3% calories from fat); trace Protein; 3g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 298mg Sodium; 2g Total Sugars; 0mcg Vitamin D; 10mg Calcium; trace Iron; 26mg Potassium; 5mg Phosphorus. Exchanges: .*

**Carolyn T's Blog: [tastingspoons.com](http://tastingspoons.com)**