



Cheryl's Homemade ITALIAN DRESSING

Fresh • Flavorful • Better Than Store-Bought!

»»» MAKES ABOUT

INGREDIENTS

- $\frac{3}{4}$ cup olive oil
- $\frac{1}{4}$ cup red wine vinegar
- 1 tablespoon fresh lemon juice
- 1 teaspoon Dijon mustard
- 1 teaspoon honey or sugar
- 1 teaspoon dried oregano
- 1 teaspoon dried basil
- $\frac{1}{2}$ teaspoon dried parsley
- $\frac{1}{2}$ teaspoon garlic powder
- $\frac{1}{2}$ teaspoon onion powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon black pepper
- Pinch of red pepper flakes, optional
- 2 tablespoons grated Parmesan cheese, optional

DIRECTIONS

Add all ingredients to a jar with a tight-fitting lid. Shake vigorously until thoroughly blended. Taste and adjust the salt, sweetness, or vinegar as desired.

Refrigerate for up to **one week**. Shake well before each use because the oil and vinegar will naturally separate.

USES:

Toss with green salads, drizzle over pasta salad, spoon over vegetables, or use as a marinade for chicken.



Cheryl's Tip:

For a creamier dressing, whisk in 1 tablespoon of mayonnaise. Add more lemon juice for brightness or more herbs for extra flavor!

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