The Creative Homemaking Guide to

Salad Dressings



by Rachel Paxton

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Creamy Garlic & Dill Dressing *

1 c. milk

1 c. fresh parsley, chopped

3 cloves garlic, minced

1 c. mayonnaise

1 tbsp. dried dill weed

Salt and pepper

Blend milk, parsley, and garlic in a blender until smooth. Pour milk mixture into a bowl and add mayonnaise, dill weed, salt, and pepper. Whisk until blended.

Buttermilk Dressing

1/2 c. mayonnaise

1/2 c. buttermilk

2 cloves garlic, minced

1 tbsp. fresh chives, chopped

1/4 c. fresh parsley, chopped

2 tbsp. fresh dill, chopped finely

Salt and pepper

Romano-Dill Dressing

1 c. mayonnaise

2/3 c. milk

1/4 c. romano cheese, grated

3 cloves garlic, minced

1 tbsp. dried dill weed

Salt and pepper

^{*} All ingredients should just be stirred together unless otherwise noted.

Creamy Italian Dressing

1/2 c. mayonnaise
1 tbsp. milk
1 tbsp. red wine vinegar
1/16 tsp. garlic powder
1/2 tsp. fresh oregano, chopped
1/2 tsp. fresh basil, chopped
Salt and pepper

Creamy Pesto Dressing

1/2 c. fresh basil leaves, chopped

1/2 c. mayonnaise

1/4 c. sour cream

2 tbsp. pine nuts

2 tbsp. milk

2 tbsp. white wine vinegar

Salt and pepper

2 cloves garlic, minced

Place all ingredients in a blender and puree until smooth.

Fresh Basil Dressing

1 3/4 c. olive oil 1 handful fresh basil leaves, chopped Juice of 1 lemon Salt and pepper

Blend all ingredients in a blender until smooth.

Garlic Dressing

1 egg

Salt and pepper

1 tbsp. red wine vinegar

5 cloves garlic, minced

1 c. olive oil

1/4 c. red wine vinegar

1/2 c. fresh green herbs (chives, parsley, basil, dill)

In a medium-sized bowl, whisk together the egg, salt, 1 tbsp. vinegar, and garlic. Whisk in 1/2 c. of the olive oil, pouring slowly. After dressing thickens, add the rest of the vinegar and oil, alternating a little of each at a time. Whisk in the herbs and pepper.

Oriental Dressing

1/4 c. vegetable oil

1 tbsp. oriental sesame oil

1 tbsp. rice vinegar

1 tbsp. soy sauce

1/2 tsp. ground ginger

1/2 tsp. sugar

Combine oils. Add remaining ingredients and mix well.

Sour Cream Dressing

1/2 c. sour cream

1 tsp. dill weed

1 tbsp. cider vinegar

1 tsp. sugar

Salt and pepper

Tarragon Dressing

3/4 c. olive oil

Juice of 1 lemon

1 tbsp. red wine vinegar

1 tbsp. mustard

2 cloves garlic, minced

1/2 tsp. fresh tarragon, finely chopped

Salt and pepper

Balsamic Vinaigrette

1/2 c. olive oil1 tsp. sugar1/2 c. balsamic vinegar1 garlic clove, mincedSalt and pepper

Bleu Cheese Dressing

2 c. sour cream 1 c. bleu cheese, crumbled Salt and pepper Juice of 1/2 lemon 1/4 c. fresh chives, chopped

Ranch Dressing

2 tsp. onion, minced 1/8 tsp. garlic powder 1 tbsp. dried parsley 1 c. mayonnaise 1 c. buttermilk

In a medium-sized bowl, mix together mayonnaise and buttermilk. Stir in remaining ingredients.

Vinegar & Oil Salad Dressing

1/2 c. olive oil Red wine vinegar Salt and pepper

Place olive oil in a small bowl. Add vinegar until desired taste is achieved. Add salt and pepper.

Lemon Vinaigrette

2 1/2 tsp. lemon juice 1/2 tsp. lemon peel, grated 1 tsp. sherry vinegar 1 garlic clove, minced 3 tbsp. olive oil Salt

In a small bowl, mix together lemon juice, lemon peel, vinegar, salt, and garlic. Whisk in olive oil.

Lemon-Dill Dressing

1 c. sour cream 2 tbsp. fresh lemon juice 2 tsp. sugar 1/2 tsp. fresh dill Salt and pepper

Mustard Vinaigrette

1/4 tsp. fresh tarragon, chopped
1 1/2 tbsp. sherry vinegar
1 1/2 tsp. Dijon mustard
2 tbsp. sour cream
6 tbsp. olive oil
Salt

In a small bowl, mix together vinegar, salt, mustard, tarragon, and sour cream. Whisk in olive oil.

Celery Buttermilk Dressing

2 c. celery, thinly sliced 3/4 c. buttermilk 1/4 c. mayonnaise 1 tsp. fresh oregano, chopped Pepper 1 clove garlic, minced

Process all ingredients in a blender until smooth. If desired, dressing can be pressed through a strainer to remove the remaining celery pieces.

Lemon-Garlic Dressing

1/3 c. olive oil2 tbsp. lemon juice1 clove garlic, minced1 tsp. Worcestershire sauce1/4 tsp. dry mustard

Cucumber Dressing

3 medium cucumbers
2 small onions
1/4 c. sugar
1/4 c. lemon juice
1/4 tsp. garlic powder
2 tbsp. worcestershire sauce
1 quart mayonnaise

Process cucumbers and onions in a food processor. Stir in sugar lemon juice, garlic powder, and worcestershire sauce. In a medium-sized bowl, combine cucumber mixture and mayonnaise.

Yogurt & Bleu Cheese Dressing

1/2 c. plain yogurt 2 tbsp. olive oil Juice of 1 lemon 1 clove garlic, minced 1 to 2 ounces bleu cheese, crumbled

Mix all ingredients in a blender.

Roquefort Vinaigrette

2 to 3 ounces roquefort cheese6 tbsp. olive oil2 tbsp. sour cream4 tsp. sherry vinegarSalt

Combine cheese, sour cream, and vinegar in a blender. Stir in olive oil and add salt.

Roquefort Dressing

8 ounces roquefort cheese

1 13-ounce can evaporated milk

1 quart mayonnaise

2 garlic cloves, minced

Combine roquefort cheese and milk in a saucepan. Cook, stirring, over low heat until cheese melts. Add mayonnaise and garlic. Cover and refrigerate to blend flavors.

Caesar Dressing

3 tbsp. sour cream 1 egg, slightly beaten 1 tsp. garlic salt Pepper 3 tbsp. olive oil 2 tsp. white wine vinegar

Parsley-Lime Dressing

1/4 c. olive oil1/2 c. lime juice1 tbsp. fresh parsley, chopped1/4 tsp. fresh oregano, choppedSalt and pepper

Oregano Vinaigrette

1 tbsp. red wine vinegar 2 tsp. lemon juice 1 clove garlic, minced 1/2 tsp. fresh oregano, chopped Salt and pepper 1/4 c. olive oil

French Dressing

1 c. sugar

1/2 c. red wine vinegar

1 c. olive oil

1 tsp. garlic salt

1/2 tsp. paprika

Pepper

2 tsp. onion, minced

1 (18-oz.) bottle catsup

Combine all ingredients in a blender.

Blue Cheese Vinaigrette

1/4 c. olive oil

1/4 c. red wine vinegar

1 clove garlic, minced

2 ounces blue cheese

In a small bowl, mix together olive oil, vinegar, and garlic. Crumble bleu cheese into the bowl and mix well.

Mustard Dressing

1/4 c. vegetable oil

1 tbsp. red-wine vinegar

1 tbsp. dijon mustard

1 tbsp. fresh chives, chopped

Salt and pepper