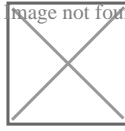


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## Greek Salad Dressing

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Category:Salads, Sauces

Prep Time:

10 mins

Total Time:

10 mins

Servings:

120

Yield:

1 gallon

### Ingredients you will need

1/2 cup extra virgin olive oil

3 tablespoons red wine vinegar

1 tablespoon lemon juice

2 cloves garlic, minced

1 teaspoon dried oregano (or 1 tablespoon fresh, finely chopped)

1/2 teaspoon Dijon mustard (optional, for added tanginess)

1/2 teaspoon salt, or to taste

1/4 teaspoon freshly ground black pepper, or to taste

A pinch of crushed red pepper flakes (optional, for a bit of heat)

Let's start !

1

1 To begin the recipe, you need to collect all the necessary ingredients.

2

2 Mix olive oil, garlic powder, oregano, basil, pepper, salt, onion powder, and Dijon-style mustard in a large container. Slowly pour in vinegar while mixing vigorously until well blended. Store tightly covered at room temperature.

3

3 Pour the dressing over the salad and enjoy!