

6 SALAD DRESSING RECIPES

AndiAnne.com

APPLE CIDER VINEGAR DRESSING

1 cup olive oil
1/2 cup apple cider vinegar
1/2 Tbsp dijon mustard
1 minced garlic clove
Salt and pepper - to your taste

HONEY MUSTARD DRESSING

1 cup olive oil
1/2 fresh lemon - juiced
1 Tbsp apple cider vinegar
2 Tbsp honey
2 Tbsp dijon mustard
Salt and pepper - to taste

BALSAMIC DRESSING

1/2 cup balsamic vinegar
1/4 cup olive oil
2 tsp maple syrup
1 tsp dijon mustard
1 minced garlic clove
Salt and pepper - to your taste

CREAMY AVOCADO DRESSING

1 ripe avocado
1/2 cup water
1/2 cup chopped cilantro
4 Tbsp olive oil
2 fresh limes, juiced (about 4 Tbsp)
1 minced garlic clove
Salt and pepper, to your taste

NUT BUTTER DRESSING

1/2 cup nut butter
3 Tbsp soy sauce
2 Tbsp maple syrup or honey
1 Tbsp apple cider vinegar
2 Tbsp water
1/2 Tbsp grated ginger
1 minced garlic clove

BLUEBERRY VINAIGRETTE

1 cup fresh blueberries
1/4 cup olive oil
1/2 fresh lemon - juiced
3 Tbsp apple cider vinegar
1 Tbsp maple syrup or honey
A pinch of salt

DRESSING INSTRUCTIONS:

- Combine all ingredients together in a mason jar. Seal the lid and shake up to mix. Store in the fridge for up to two weeks. Re-shake the jar before using it again.
- For Creamy Avocado Dressing & Blueberry Vinaigrette: Add all ingredients to a blender and blend until smooth, then add to mason jar.