

# **Vinaigrette Dressing Variations**

Makes: 5 servings (2 tablespoons per serving)

Preparation Time: 5 minutes

## **Ingredients**

Try these combinations, or create your own!

### Basic Vinaigrette:

6 tablespoons oil

4 tablespoons apple cider vinegar

¼ teaspoon salt

¼ teaspoon black pepper

*Italian Vinaigrette:* add these ingredients to the Basic Vinaigrette

1 teaspoon garlic powder

1 teaspoon Italian seasoning

1 pinch of crushed red pepper flakes (optional)

*Honey Mustard Vinaigrette:* add these ingredients to the Basic Vinaigrette

1 teaspoon Dijon or spicy brown mustard

2 teaspoons honey

### **Directions**

- 1. Collect and measure all ingredients.
- 2. Combine all ingredients in a small container with a lid and shake well, or combine in a small bowl and whisk until smooth.
- 3. Allow to stand for 10 minutes so flavors blend together.
- 4. Store for up to 2 weeks in a sealed container in the refrigerator.
- 5. Contents may separate when stored. Shake or stir to re-mix before using.

### **Basic Vinaigrette**

5 servings per container Serving size 2 Tablespoons (29	
Calories	140
	% Daily Val
Total Fat 16g	21
Saturated Fat 1g	5
Trans Fat 0g	
Cholesterol 0mg	0
Sodium 115mg	5
Total Carbohydrate 0g	0
Dietary Fiber 0g	0
Total Sugars 0g	
Includes 0g Added Sugar	s 0
Protein 0g	0
Vitamin D 0mcg	C
Calcium 0mg	C
Iron 0mg	C
Potassium 0mg	C

#### Italian Vinaigrette

5 servings per container Serving size 2 Tablespoons (29g		
Amount Per Serving  Calories	140	
	% Daily Value	
Total Fat 16g	219	
Saturated Fat 1g	5%	
Trans Fat 0g		
Cholesterol 0mg	0%	
Sodium 115mg	5%	
Total Carbohydrate 0g	0%	
Dietary Fiber 0g	0%	
Total Sugars 0g		
Includes 0g Added Sugar	rs <b>0</b> %	
Protein 0g	0%	
Vitamin D 0mcg	09	
Calcium 0mg	09	
Iron 0mg	09	
Potassium 0mg	09	

#### Honey Mustard Vinaigrette





United States Department of Agriculture

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