

# Salad Dressings

Greek Island Spice products are a great tool for creating fresh and unique dressings .

Simply add between 1/4 to 1/3 ounce of product per 1 oz. portion of a basic vinaigrette or ranch dressing base, or mix approximately one quart GIS product to three quarts prepared dressing base., adjusting to suit your desired flavor.



Try blending in fresh minced herbs, relish, vinegar, lime juice or marmalade for additional interest. Here are some ideas to keep your cold pantry stocked with fresh ideas you can't pour out of a bottle. We have included a few base dressing recipes for your convenience .

Greek Island Spice Product	Dressing Menu Name Suggestion	Ideas and Tips
Adobo	Southwest Ranch Dressing	Blend into a Ranch Dressing Base
Adriatic Fig Tapenade	Fig and Pomegranate Vinaigrette	Blend into a Balsamic or Pomegranate Vinaigrette base and a pinch of fresh thyme
Calamata Olive Tapenade	Greek Olive Dressing	Blend into a simple vinaigrette base, reducing salt in base recipe
California Power Pesto	Power Pesto Dressing	Blend into a simple vinaigrette or Ranch base
Dhania Coriander Chutney	Indian Spiced Coriander Vinaigrette	Blend into a simple vinaigrette base
Egyptian Mint Pesto	Champagne Mint Vinaigrette	Blend into a simple champagne vinaigrette base
Garlic Chimichurri	Zingy Chimichurri Dressing	Blend into a simple vinaigrette or Ranch base
Mediterranean Basil Pesto	Basil Walnut Oil	Drizzle over Salad Caprese
Pistou Provincial	Fresh Herb Ranch Dressing	Use Pistou sparingly (1/4 oz. per 1 oz. portion Ranch base) for subtle herb flavor Ranch
Persephone's Fig and Olive Tapenade	Fig and Olive Vinaigrette	Blend into a Balsamic Vinaigrette base along with a handful of chopped mint
Sonoma Harvest Chutney	Creamy Spiced Fruit Dressing	Blend into a Mayo/Vinaigrette base using a food processor to rough puree fruit
Thai Lemongrass Pesto	Zesty Lemongrass Dressing	Blend sparingly into a simple rice wine vinaigrette/lemon base
Zhoug Sauce	Spicy Cilantro Lime Dressing	Blend into a simple Vinaigrette or Ranch base

## Basic Vinaigrette Base

3 quarts oil  
 1 quart vinegar  
 1/4 cup sea salt, or to taste  
 1 Tbsp. ground black pepper  
 1/2 cup Dijon mustard (optional)

Blend ingredients together with a whisk or in a blender. Refrigerate overnight to allow flavors to meld

Use any type of oil such as canola, olive, or blend in grape seed or sesame oil. Vinegars such as red wine, rice, cider or balsamic make a great vinaigrette.

Hint: Dijon mustard will help emulsify your dressing and keep it from separating. A drizzle of honey can help round out the flavors of some dressings.



## Basic Ranch Dressing Base

4 cups mayonnaise  
 4 cups sour cream  
 4 cups buttermilk  
 1 1/2 Tbsp. dried parsley  
 1 1/2 Tbsp. onion powder  
 1 1/2 Tbsp. garlic powder  
 1 1/2 Tbsp. sea salt  
 3/4 Tbsp. coarse ground black pepper  
 2 oz. lemon juice  
 1 tsp. celery seed

Blend ingredients together with a whisk or in a blender. Refrigerate overnight to allow flavors to meld.

Hint: Greek Yogurt can be substituted for either the mayonnaise or sour cream.