Herbal Salad Dressings

Finely chop herbs and infuse in olive oil for approximately two weeks. While infusing herbs - keep in a cool, dark place and shake or stir every 2-3 days. Add vinegar to herbal infused oil, shake or stir briskly.

White Wine Vinegar or Oil

- 1 cup of olive oil or vinegar
- 5 teaspoons of fresh herb or dried herbs or 5 teas

Combine the following in vinegar or olive oil:

- Lavender and rosemary
- Basil
- Chive blossom
- Dill and lemon balm
- Oregano, rosemary, thyme and dill
- Basil, oregano, rosemary, chives

White Wine Vinegar or Oil

- 1 cup of olive oil or vinegar
- 5 teaspoons of fresh herb or dried herbs or 5 teas

Combine the following in vinegar or olive oil:

- Lavender and rosemary
- Basil
- Chive blossom
- Dill and lemon balm
- Oregano, rosemary, thyme and dill
- Basil, oregano, rosemary, chives

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Red Wine Vinegar or Oil

Combine the following in vinegar or olive oil
- Basil, sage, rosemary, oregano
- Parsley, cilantro, chives, thyme
- Dill, thyme, mint

To create dressing, combine:
- 1 cup of olive oil with infused herbs
- 1/4 cup of vinegar (white wine, red wine, or apple cider vinegar)

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Red Wine Vinegar or Oil

Combine the following in vinegar or olive oil
- Basil, sage, rosemary, oregano
- Parsley, cilantro, chives, thyme
- Dill, thyme, mint

To create dressing, combine:
- 1 cup of olive oil with infused herbs
- 1/4 cup of vinegar (white wine, red wine, or apple cider vinegar)

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