

Homemade Balsamic Vinaigrette Salad Dressing by Lynn's Recipes



Lynn demonstrates how to make a really simple Balsamic Vinaigrette Salad Dressing that you can mix up in a jar. This will keep at room temperature for up to a month. Just give it a little shake before serving. From Gooseberry Patch.

Ingredients:

- 1-1/3 cups extra virgin olive oil
- 1 cup balsamic vinegar
- 4 cloves of garlic, minced
- 4 Tablespoons dried parsley
- 4 teaspoons dried basil
- 4 teaspoons dried minced onion
- 2 teaspoons salt

Combine everything in a pint jar.

Screw on lid and shake well.

Stores at room temperature for up to a month. Shake before serving.

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Lynn's Recipes: April 2014
www.lynnrecipes.com

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