



Greek Salad Dressing Mix

I like to make powdered dressing mixes, so I can quickly put a new batch together with one scoop of spices and some oil and vinegar. Another cool thing...this dressing doesn't need to be refrigerated, so it's great to take to picnics etc. This recipe yields almost 2 cups of mix:

The Mix:

1/3 c. garlic powder
1/3 c. oregano
1/3 c. basil
1/4 c. onion powder
1/4 c. salt
1/4 c. pepper
1 T. sugar

Mix together in a jar...it makes a little over a cup. Optional: Dump spices into the blender, and blend to a powdered mix. This makes the flavors 'meld' faster when you mix it.

To make your dressing: add 1/2 c. olive oil, 1/4 c. red wine vinegar, 1/4 c. balsamic vinegar, 1 t. dijon style mustard, 2 t. lemon juice, and 2 T of your spice mix. Shake shake shake.

Or, if you've got a Good Seasoning glass cruet, just follow the lines on the bottle, using half balsamic and half red wine vinegar. Add in a T. or so of the Greek Dressing Mix, a 1 t. of lemon juice, and 1/2 t. dijon mustard.

If you plan on taking it to a picnic, you can marinate the olives, onions, tomatoes and feta in the dressing overnight, and then add it to the greens at the last minute. Yum!

Note: We've used this up WAY too fast, and are adding it as a dry seasoning mix to pizza, bread stick topping, etc. It's SO yummy!

<http://www.gwens-nest.com/family-favorite-recipes/greek-salad-dressing-recipe>