

The Creative Homemaking Guide to

# Salad Dressing Recipes

by Rachel Paxton

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## Creamy Garlic & Dill Dressing \*

1 c. milk  
1 c. fresh parsley, chopped  
3 cloves garlic, minced  
1 c. mayonnaise  
1 tbsp. dried dill weed  
Salt and pepper

Blend milk, parsley, and garlic in a blender until smooth. Pour milk mixture into a bowl and add mayonnaise, dill weed, salt, and pepper. Whisk until blended.

## Buttermilk Dressing

1/2 c. mayonnaise  
1/2 c. buttermilk  
2 cloves garlic, minced  
1 tbsp. fresh chives, chopped  
1/4 c. fresh parsley, chopped  
2 tbsp. fresh dill, chopped finely  
Salt and pepper

## Romano-Dill Dressing

1 c. mayonnaise  
2/3 c. milk  
1/4 c. romano cheese, grated  
3 cloves garlic, minced  
1 tbsp. dried dill weed  
Salt and pepper

## Creamy Italian Dressing

1/2 c. mayonnaise  
1 tbsp. milk  
1 tbsp. red wine vinegar  
1/16 tsp. garlic powder  
1/2 tsp. fresh oregano, chopped  
1/2 tsp. fresh basil, chopped  
Salt and pepper

\* All ingredients should just be stirred together unless otherwise noted.

## Creamy Pesto Dressing

1/2 c. fresh basil leaves, chopped  
1/2 c. mayonnaise  
1/4 c. sour cream  
2 tbsp. pine nuts  
2 tbsp. milk  
2 tbsp. white wine vinegar  
Salt and pepper  
2 cloves garlic, minced  
Place all ingredients in a blender and puree until smooth.

## Fresh Basil Dressing

1 3/4 c. olive oil  
1 handful fresh basil leaves, chopped  
Juice of 1 lemon  
Salt and pepper

Blend all ingredients in a blender until smooth.

## Garlic Dressing

1 egg  
Salt and pepper  
1 tbsp. red wine vinegar  
5 cloves garlic, minced  
1 c. olive oil  
1/4 c. red wine vinegar  
1/2 c. fresh green herbs (chives, parsley, basil, dill)

In a medium-sized bowl, whisk together the egg, salt, 1 tbsp. vinegar, and garlic. Whisk in 1/2 c. of the olive oil, pouring slowly. After dressing thickens, add the rest of the vinegar and oil, alternating a little of each at a time. Whisk in the herbs and pepper.

## Oriental Dressing

1/4 c. vegetable oil  
1 tbsp. oriental sesame oil  
1 tbsp. rice vinegar  
1 tbsp. soy sauce  
1/2 tsp. ground ginger  
1/2 tsp. sugar

Combine oils. Add remaining ingredients and mix well.

## Sour Cream Dressing

1/2 c. sour cream  
1 tsp. dill weed  
1 tbsp. cider vinegar  
1 tsp. sugar  
Salt and pepper

## Tarragon Dressing

3/4 c. olive oil  
Juice of 1 lemon  
1 tbsp. red wine vinegar  
1 tbsp. mustard  
2 cloves garlic, minced  
1/2 tsp. fresh tarragon, finely chopped  
Salt and pepper

## Balsamic Vinaigrette

1/2 c. olive oil  
1 tsp. sugar  
1/2 c. balsamic vinegar  
1 garlic clove, minced  
Salt and pepper

## Bleu Cheese Dressing

2 c. sour cream  
1 c. bleu cheese, crumbled  
Salt and pepper  
Juice of 1/2 lemon  
1/4 c. fresh chives, chopped

## Ranch Dressing

2 tsp. onion, minced  
1/8 tsp. garlic powder  
1 tbsp. dried parsley  
1 c. mayonnaise  
1 c. buttermilk

In a medium-sized bowl, mix together mayonnaise and buttermilk. Stir in remaining ingredients.

## Vinegar & Oil Salad Dressing

1/2 c. olive oil  
Red wine vinegar  
Salt and pepper

Place olive oil in a small bowl. Add vinegar until desired taste is achieved. Add salt and pepper.

## Lemon Vinaigrette

2 1/2 tsp. lemon juice  
1/2 tsp. lemon peel, grated  
1 tsp. sherry vinegar  
1 garlic clove, minced  
3 tbsp. olive oil  
Salt

In a small bowl, mix together lemon juice, lemon peel, vinegar, salt, and garlic. Whisk in olive oil.

## Lemon-Dill Dressing

1 c. sour cream  
2 tbsp. fresh lemon juice  
2 tsp. sugar  
1/2 tsp. fresh dill  
Salt and pepper

## Mustard Vinaigrette

1/4 tsp. fresh tarragon, chopped  
1 1/2 tbsp. sherry vinegar  
1 1/2 tsp. Dijon mustard  
2 tbsp. sour cream  
6 tbsp. olive oil  
Salt

In a small bowl, mix together vinegar, salt, mustard, tarragon, and sour cream. Whisk in olive oil.

## Celery Buttermilk Dressing

2 c. celery, thinly sliced  
3/4 c. buttermilk  
1/4 c. mayonnaise  
1 tsp. fresh oregano, chopped  
Pepper  
1 clove garlic, minced

Process all ingredients in a blender until smooth. If desired, dressing can be pressed through a strainer to remove the remaining celery pieces.

## Lemon-Garlic Dressing

1/3 c. olive oil  
2 tbsp. lemon juice  
1 clove garlic, minced  
1 tsp. Worcestershire sauce  
1/4 tsp. dry mustard

## Cucumber Dressing

3 medium cucumbers  
2 small onions  
1/4 c. sugar  
1/4 c. lemon juice  
1/4 tsp. garlic powder  
2 tbsp. Worcestershire sauce  
1 quart mayonnaise

Process cucumbers and onions in a food processor. Stir in sugar lemon juice, garlic powder, and Worcestershire sauce. In a medium-sized bowl, combine cucumber mixture and mayonnaise.

## Yogurt & Bleu Cheese Dressing

1/2 c. plain yogurt  
2 tbsp. olive oil  
Juice of 1 lemon  
1 clove garlic, minced  
1 to 2 ounces bleu cheese, crumbled

Mix all ingredients in a blender.

## Roquefort Vinaigrette

2 to 3 ounces roquefort cheese  
6 tbsp. olive oil  
2 tbsp. sour cream  
4 tsp. sherry vinegar  
Salt

Combine cheese, sour cream, and vinegar in a blender. Stir in olive oil and add salt.

## Roquefort Dressing

8 ounces roquefort cheese  
1 13-ounce can evaporated milk  
1 quart mayonnaise  
2 garlic cloves, minced

Combine roquefort cheese and milk in a saucepan. Cook, stirring, over low heat until cheese melts. Add mayonnaise and garlic. Cover and refrigerate to blend flavors.



## Caesar Dressing

3 tbsp. sour cream  
1 egg, slightly beaten  
1 tsp. garlic salt  
Pepper  
3 tbsp. olive oil  
2 tsp. white wine vinegar

## Parsley-Lime Dressing

1/4 c. olive oil  
1/2 c. lime juice  
1 tbsp. fresh parsley, chopped  
1/4 tsp. fresh oregano, chopped  
Salt and pepper

## Oregano Vinaigrette

1 tbsp. red wine vinegar  
2 tsp. lemon juice  
1 clove garlic, minced  
1/2 tsp. fresh oregano, chopped  
Salt and pepper  
1/4 c. olive oil

## French Dressing

1 c. sugar  
1/2 c. red wine vinegar  
1 c. olive oil  
1 tsp. garlic salt  
1/2 tsp. paprika  
Pepper  
2 tsp. onion, minced  
1 (18-oz.) bottle catsup

Combine all ingredients in a blender.

## Blue Cheese Vinaigrette

1/4 c. olive oil  
1/4 c. red wine vinegar  
1 clove garlic, minced  
2 ounces blue cheese

In a small bowl, mix together olive oil, vinegar, and garlic. Crumble bleu cheese into the bowl and mix well.

## Mustard Dressing

1/4 c. vegetable oil  
1 tbsp. red-wine vinegar  
1 tbsp. dijon mustard  
1 tbsp. fresh chives, chopped  
Salt and pepper