

Salad Dressings by Food Storage Moms

Homemade Ranch Dressing

Ingredients:

1 cup buttermilk

1 cup mayonnaise

1 teaspoon parsley

1/8 teaspoon dill

1/4 teaspoon garlic powder

1/4 teaspoon onion powder

2 teaspoons dried chives

1/8 teaspoon pepper

1/4 teaspoon seasoned salt

1/8 teaspoon dry mustard

Instructions:

Combine all of the ingredients in a pint mason jar and whisk until smooth. Refrigerate and enjoy! You can use it as salad dressing or dip for veggies!

Thousand Island Dressing

This recipe makes a lot and was served at a local church function! Yummy! In order to make it for just Mark and I cut the ingredients way down and wing it. It always turns out.

Ingredients:

1-quart mayonnaise

1-12-ounce jar bottle chili sauce

6 hard boiled eggs

1 small can black ripe olives (chopped)

Instructions:

Combine all of the ingredients in a blender and blend until smooth then refrigerate.

Vinegar and Oil Dressing

Ingredients:

1/8 teaspoon pepper

1/8 teaspoon dry mustard

1/2 teaspoon garlic salt

1 tablespoon vinegar (I prefer white)

1/4 teaspoon salt

2 tablespoons olive oil

Instructions:

Combine all the ingredients in a small jar, shake and pour over salad. Yummy!

Linda's Homemade Ranch Dressing

This is another version I make when I'm in a hurry.

Ingredients:

1 cup buttermilk

1 cup mayonnaise

2-3 tablespoons garlic powder or salt

2 tablespoons Italian Seasoning

2 teaspoon salt

1 teaspoon pepper

Instructions:

Mix together and store in a container. I like to use pint canning jars. This recipe is so easy to make and tastes better than any bottled ranch dressing you can buy. It is so good on salad, coleslaw and as a dip!

Balsamic Vinegar Salad Dressing by Lynda M.

Ingredients:

1/2 cup good quality Modena Balsamic Vinegar

1/2 cup extra virgin oil

1 tsp. basil

2 cloves garlic, minced

2 pieces of shallot minced

1 tsp. honey

1 tsp. parmesan cheese

Instructions:

Mix all the ingredients in a pint canning jar and let sit for a few hours.

White Wine Vinegar Salad Dressing by Lynda M.

Ingredients:

1/3 cup Star white wine vinegar

2/3 cup extra virgin olive oil

1 teaspoon Herbs De Provence

1 tablespoon Wine Dijon Mustard

2 tablespoon honey

2 cloves garlic minced

1-2 Shallots-minced

Pinch of salt

Instructions:

Mix all together and serve, you will love this recipe!

Creamy Italian Salad Dressing

Ingredients:

1/2 cup mayonnaise

6 tablespoons red wine vinegar

1/4 cup sour cream

1/4 cup olive oil

2 teaspoons Italian Seasoning

1 tablespoon minced garlic

1/2 teaspoon coarse salt

2 tablespoons chopped parsley

Instructions:

Combine all of the ingredients in a blender or Magic Bullet or use a whisk.

Creamy Honey Mustard Dressing

Ingredients:

1/4 cup Dijon mustard

1/2 to 1 teaspoon dry mustard (for extra kick)

1/4 cup honey

6 tablespoons vegetable oil

1-1/2 teaspoon coarse salt

Instructions:

Combine all of the ingredients in a Magic Bullet or blender. Serve as a salad dressing or with chicken nuggets or sandwiches. It's fabulous! No more bottled honey mustard dressing for us!

College Days Tomato Soup Salad Dressing (similar to Catalina)

Ingredients:

1 condensed can of tomato soup

1/2 sugar

1/2 cup white vinegar

3/4 cup vegetable oil

1/2 teaspoon paprika

1/2 teaspoon pepper

1/2 teaspoon salt

1 tablespoon Worcestershire sauce

1-1/2 teaspoons dry mustard

Dash of garlic powder

Instructions:

Combine all of the ingredients in a Magic Bullet or blender. Serve with your favorite salad, it's great with a taco salad too. You make a taco salad with some fried hamburger, chopped lettuce, olives, diced tomatoes, grated cheese, black beans (drained), can of corn (drained) and some tortillas chips, crushed. Pour the dressing over and mix it all together. It's a great summer salad.

Poppy Seed Salad Dressing by Heather:

Ingredients:

1/2 cup white vinegar

1 cup oil

1/2 cup sugar

1 teaspoon dry mustard

1 tablespoon poppy seed

Instructions:

Mix all together. This is better if made the day before serving. I love this on a spinach or lettuce salad.

Spicy Ranch Salad Dressing by Heidi:

Ingredients:

1 envelope buttermilk ranch dressing

1 cup mayonnaise

1 cup buttermilk

1 cup cilantro-fresh-chopped

3 tomatillos-peeled

1 clove garlic chopped

1/8 tsp. cayenne pepper

Instructions:

Mix in blender and serve over you favorite green salad. I love the spicy kick to this one!!

Oriental Salad Dressing by Elaine:

Ingredients:

12 tablespoons honey

6 tablespoons rice wine vinegar

1 cup mayonnaise

4 teaspoons Dijon mustard

1/2 teaspoon sesame oil

Instructions:

Mix all together. This is yummy on lettuce with chicken strips!