Basic Vinaigrette

Ingredients:

- ½ cup Organic Extra Virgin Olive Oil
- 3 tablespoons Organic Apple Cider or Vinegar without sulfites
- 1 teaspoon Oregano leaves
- ½ teaspoon Salt - preferably Celtic salt
- 1/8 Tsp. pepper

Directions:

1. Mix ingredients together in a container.
2. Refrigerate until you are ready to use.
3. When you are ready to use the dressing, take it out of the refrigerator a few minutes ahead of time.
4. Shake before serving.

Dijon Olive Oil Dressing

Ingredients:

- ½ cup Organic Extra Virgin Olive Oil
- 6 tablespoons Organic Balsamic Vinegar or Lemon Juice
- 6 tablespoons Water
- 1 tsp. Organic Dijon Mustard
- 1/8 tsp. Oregano
- Salt and Pepper to taste
- 1 minced garlic clove

Directions:

1. Combine all ingredients into an airtight jar or carafe.
   Tip: If you do not have an airtight container you can also use a whisk.
2. Shake (or whisk) vigorously to blend.

Tahini Dressing

Ingredients:

- 2 tablespoons sesame tahini
- Lemon juice

Directions:

1. Mix 2 tablespoons of sesame tahini with desired amount of lemon juice to your own taste.
2. Mix in a little water to achieve dressing