



**Farm to Table
Culinary Class with Chef Lisa Fidler
February 19, 2015**

Creamy Garlic Dressing

Basic creamy vinaigrette dressing

1 garlic clove, put through press

fresh ground black pepper

1 pinch Italian seasoning (optional)

Basic Creamy Vinaigrette Dressing

basic vinaigrette

2 -3 tablespoons mayonnaise or 2 -3 tablespoons sour cream or 2 -3 tablespoons plain
yogurt

Basic Vinaigrette

3 tablespoons oil (I prefer extra-virgin olive oil)

2 tablespoons vinegar (white, cider, wine, ..., not balsamic)

salt

black pepper (I prefer fresh-ground)

DIRECTIONS

Shake all ingredients for your chosen variation together in a tightly-lidded container OR
whisk together in a small bowl.

Let stand 10 minutes to rehydrate dried herbs and blend flavors.

Shake again then dress salad as desired.

Note -- feel free to play with other seasonings, more complex blends, flavored oils, and
flavored vinegars. Once you've learned the technique you can customize your salad
dressing to suit just about any meal.