

Greek Dressing

Makes about 2/3 cup

2 cloves garlic, finely minced or pressed
1/3 cup red wine vinegar*
2 spoonfuls of Greek yogurt
1 tsp. dried oregano
1/4 cup good quality extra virgin olive oil*
sea salt and freshly ground pepper

Whisk together the garlic, vinegar, yogurt and oregano until incorporated. Stream in the olive oil as you continue to whisk, and then season to taste with salt and pepper. It's best to let this sit for a little bit for the flavors to mingle before dressing your salad. Leftovers can be stored in the fridge for a few days.

If you want a more traditional vinaigrette, use 1/4 cup red wine vinegar and 1/3 cup extra virgin olive oil.