OB Salad Dressing

OB salad dressing using olive oil / no oregano.



Contains Sulphites

INGREDIENTS

1 LITRE

- 400ml Salad oil
- 250ml Olive oil
- 150ml OB Lemon juice
- 80ml Balsamic vinegar
- 120ml OB White vinegar
- 30g Fine table salt

6 LITRE

- 2400ml Salad oil
- 1500ml Olive oil
- 900ml OB Lemon juice
- 480ml Balsamic vinegar
- 720ml OB White vinegar
- 180g Fine table salt

METHOD

1. Pour the Vegetable oil into a sealable container.
2. Add the olive oil.
3. Add OB lemon juice and balsamic vinegar.
4. Add the White vinegar.
5. Add salt.
6. Mix all the ingredients together well, ensuring that the salt is properly dissolved.
7. Seal and date.
8. Decant into a squeezy bottle for daily use.

EQUIPMENT

- Large Spoon
- Measuring Jug
- Whisk
- Squeeze Bottle

TIPS

- Always shake before serving.
- Serving size per salad:
- Side salad=15ml
- Salad to share=30ml
- Table salad=60ml

NOTES

- Salad dressing can be kept for 2 weeks. Always shake before serving.