OB Salad Dressing (Olive Oil, No Oregano)

Olive-oil salad dressing without oregano. Shake before serving. Keeps 2 weeks.



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 litres: scale all quantities ×6

METHOD

1. Pour the salad oil into a sealable container.
2. Add the olive oil, lemon juice, balsamic vinegar, white vinegar and salt.
3. Mix well until the salt is dissolved.
4. Seal and date.
5. Decant into a squeezy bottle for daily use.

EQUIPMENT

- Large spoon
- Measuring jug
- Whisk
- Squeeze bottle

NOTES

- Always shake before serving.
- Serving: side salad 15ml, salad to share 30ml, table salad 60ml.
- Keeps 2 weeks.