# OB Salad Dressing (Olive Oil, With Oregano)

Olive-oil salad dressing with oregano and Spicemate. Shake before serving. Keeps 2 weeks.



Contains Sulphites

## INGREDIENTS

**6 LITRES**

- 4 L Rapeseed oil (like sunflower oil)
- 1 L Good quality olive oil
- 500ml OB lemon juice (not concentrate)
- 250ml Balsamic vinegar
- 250ml White vinegar
- 130g Spicemate
- 65g Fine table salt
- 65g Dried oregano

## METHOD

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

## EQUIPMENT

- Large spoon
- Measuring jug
- Whisk
- Squeeze bottle

## TIPS

- Salad dressing can be kept for 2 weeks. Date and store in a sealable container.

## NOTES

- Always shake before serving.
- Serving: Side salad 15ml, Salad to share 30ml, Table salad 60ml.
- Keeps 2 weeks.