

Creamy Garlic Salad Dressing

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I make this dressing so often, I could make it in my sleep! It's terrific on really fresh salad greens and on a tomato & onion salad topped with shredded fresh basil and chopped fresh oregano. Yummy, yummy!

Makes Enough Dressing for 4 - 6 people.

1 large clove garlic
1/8 tsp. salt, coarse sea salt works well
1 Tbsp. mayonnaise
1 Tbsp. white or red wine vinegar
1 ½ tsp. Dijon mustard
Freshly ground black pepper
1/3 cup EVO
Approximately 12 cups of mixed greens such as romaine, radicchio, butter,
& endive, torn into pieces if too large
Homemade croutons**
Freshly grated Parmigiano Reggiano

Mash the garlic with the salt on a clean surface with a large knife, using back & forth movements of the knife, continually mashing them together until a paste has formed. Place in a medium sized bowl. Add the mayo, vinegar & Dijon. Slowly drizzle in the EVO constantly whisking until emulsified. Season to taste with salt & pepper.

Toss the greens with the dressing, sprinkle with croutons & cheese and serve.

Variations:

"South East Asian": Use 1/2 lime juice & 1/2 white wine vinegar, add a bit of chopped mint or cilantro, change up the canola oil or other vegetable oil for the EVO a bit of cumin.

Raspberry Vinaigrette: Substitute raspberry vinegar for the wine vinegar, change the garlic to finely chopped shallot & salt & pepper to taste.

****If you would like to make your own croutons, please go to [Homemade Croutons](#).**