

Italian Dressing

Prep Time: 10 minutes **Total Time:** 10 minutes

Italian Dressing is so much better homemade because you can add the best quality ingredients without any additives. This zesty Italian Dressing Recipe tastes fantastic and keeps really well in the refrigerator.

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Skill Level: Easy

Cost to Make: \$2-\$4

Servings: 8 people

Ingredients

- ½ cup **extra virgin olive oil**
- 3 Tbsp **white wine vinegar**
- ¼ cup Parmesan Cheese, finely grated
- 1 Tbsp mayonnaise
- 1 tsp granulated sugar
- 1 garlic clove, finely grated or pressed
- ½ tsp **dried oregano**
- ½ tsp dried parsley
- ½ tsp dried basil
- ¾ tsp **fine sea salt**, or added to taste
- ½ tsp black pepper, or to taste

Instructions

1. Combine all ingredients in a mason jar, cover tightly with lid and shake until well combined and emulsified.* Add more salt to taste if desired. Use right away or refrigerate up to 2 weeks.

Recipe Notes

*You can also whisk dressing together in a mixing bowl or put it into the bowl of a blender or food processor and whirl it up until well blended.

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