

Absolutely Fabulous Greek/House Dressing



This is the 'secret' Greek dressing recipe from the pizzeria that I work at. The recipe makes almost a gallon but can be scaled down easily. It can be used for picnics and travels very well, since it doesn't need to be refrigerated. This is the best dressing I have ever tasted, people offer to buy it constantly, but if we sold it we wouldn't be able to make enough to use in the restaurant!

Prep: 10 mins

Total: 10 mins

Servings: 120

Yield: 3 3/4 quarts



Ingredients

1 ½ quarts olive oil
⅓ cup garlic powder
⅓ cup dried oregano
⅓ cup dried basil
¼ cup pepper
¼ cup salt
¼ cup onion powder
¼ cup Dijon-style mustard
2 quarts red wine vinegar

Directions

Step 1

In a very large container, mix together the olive oil, garlic powder, oregano, basil, pepper, salt, onion powder, and Dijon-style mustard. Pour in the vinegar, and mix vigorously until well blended. Store tightly covered at room temperature.

Nutrition Facts

Per Serving: 104 calories; protein 0.2g; carbohydrates 2.1g; fat 10.8g; sodium 13.1mg.