

Homemade Italian Dressing Mix

a dry seasoning and herb mixture

To make Italian salad dressing:

- 2 tablespoons dry mix
- ¼ cup cider or red wine vinegar
- ⅔ cup oil 2 tbs water

You can use the dry mix for seasoning on pork chops, roasts, chicken or vegetables; or in a marinade or brine. You will begin to double up on the recipe once you have used it. 2 versions, for whether your spices already contain salt or not.

Version #1

- 1 ½ teaspoons garlic powder
- 1 tablespoon onion powder
- 2 tablespoons oregano, ground or leaves
- 1 tablespoon dried parsley
- 1 teaspoon basil, ground or leaves
- ¼ teaspoon thyme, ground or leaves
- ½ teaspoon dried celery, leaves or flakes
- 1 tablespoon granulated sugar
- 2 tablespoons salt
- 1 teaspoon black pepper

Version #2

- 1 tablespoon garlic salt
- 1 tablespoon onion powder
- 2 tablespoons oregano
- 1 tablespoon parsley
- 1 teaspoon basil
- ¼ teaspoon thyme
- ¼ teaspoon celery salt
- 1 tablespoon sugar
- 2 teaspoons salt
- 1 teaspoon ground black pepper



Italian Salad Dressing & Recipe Mix -0.7oz

1 packet ≈ 2 tablespoons