

Caesar Vinaigrette:

2 tbsp white wine vinegar
1 tbsp Dijon mustard
1 tbsp balsamic vinegar
1 tsp lemon zest
1 tsp honey
1/2 tsp Oregano
2/3 cup olive oil
1 clove garlic, minced
1/2 cup shredded Parmesan cheese (fresh is best)
Salt and pepper to taste

Stir the white wine vinegar, dijon mustard, balsamic vinegar, lemon zest, honey, oregano, salt, and pepper together in a bowl. Gradually whisk in the olive oil to make a thick-ish vinaigrette mixture. Stir in garlic. Add Parmesan cheese just before serving (otherwise you get sludge!)

Cucumber Dill Dressing:

3/4 cup nonfat plain yogurt
3 tbsp fresh dill (chopped)
1 tsp sugar
2 teaspoons lemon juice
1 cup cucumber, peeled and seeded
Salt and pepper to taste

Peel and seed cucumber. Chop into small chunks and blend in a food processor until smooth. Add all other ingredients. Blend until smooth.

Lime Almond Dressing:

1/2 cup fresh lime juice
1 tbsp honey
2 tbsp finely chopped unsalted roasted almonds
2 tbsp fish sauce (available in the Asian Specialty section of most major grocery stores)
1 tbsp fresh ginger (minced)
1 tbsp fresh cilantro (chopped)
4 garlic cloves (minced)

Add all ingredients to cruet or large mason jar. Shake until all ingredients are mixed! Doesn't get any easier than this folks!

Garlic Vinaigrette:

3 cups olive oil
1 1/2 cups apple cider vinegar

1/2 cup water
2 tbsp dried oregano
3 cloves garlic (pressed)
Salt & pepper to taste

Uhh... pour all ingredients into cruet or large mason jar and shake until blended.

Orange Citrus Vinaigrette:

2/3 cup rice wine vinegar
1/3 cup orange juice
2 tbsp olive oil
2 tbsp chopped fresh cilantro
1 tbsp Dijon mustard
2 tsp minced garlic
1 tsp honey

And yet another simple one! Blend the vinegar, orange juice, oil, cilantro, mustard, garlic, and honey in a bowl. Serve chilled.

Read more: <http://www.marksdailyapple.com/ultimate-salad-recipe/#ixzz2vgRgV67r>