



All Purpose Salad Dressing

This is my go-to salad dressing, we used to make it in large quantities in the restaurant and were regularly asked for the recipe.

Makes about 250ml

150ml rapeseed, olive or sunflower oil

50ml cider or white wine vinegar

1 tsp wholegrain mustard

1 tsp dried mixed herbs

½ tsp salt

½ tsp pepper

1. Put all the ingredients into a large jar with a tight-fitting lid or the jug of a hand blender. Shake well if using a jar or blend with the blender for a minute to combine.
2. Taste, add more oil if the dressing is a bit sharp, or vinegar if it's a bit oily. Shake/blend again.