

All Dressed Up

Written by Debbi Covington
Tuesday, 20 May 2014 14:25



Don't you just love a good salad? I know I do! Salads are kind of my "thing." I often use whatever fresh fruits and vegetables we have in the refrigerator to come up with new concoctions. The thing is, I don't particularly care for bottled vinaigrettes and dressings. It's so easy to whip up a fresh, homemade dressing!

A few ingredients, a small bowl and a whisk is all it takes to make your salad sheer perfection. This week, I'm sharing a few of my favorites. Enjoy! (Photography by Paul Nurnberg)

Blackberry-Basil Vinaigrette (above)

5 tablespoons seedless blackberry preserves

¼ cup red wine vinegar

6 fresh basil leaves

1 clove garlic, minced

½ teaspoon salt

½ teaspoon pepper

1/3 cup vegetable oil

Place preserves, vinegar, basil, garlic, salt and pepper in a blender. Pulse until blended. With blender running, pour vegetable oil through lid in a slow, steady stream; process until smooth. Refrigerate until ready to use.

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Warm Brie Vinaigrette



8 ounces brie cheese

¼ cup extra-virgin olive oil

1 garlic clove, minced

1/3 cup sherry wine vinegar

3 teaspoons fresh lemon juice

1 heaping tablespoon Dijon mustard

Sea salt

Freshly ground black pepper

3 teaspoons minced green onion, tops only

Remove rind from brie. Cut cheese into small pieces and allow it to soften to room temperature. Heat oil in skillet over low heat. Add garlic and sauté until tender. Blend in vinegar, lemon juice and mustard. Add cheese and stir until smooth. Season to taste with salt and pepper. Stir in green onions. Drizzle warm dressing over salad. Serve immediately.

Creamy French Dressing

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Chopped Beef, Onion, Garlic, Parsley, and **Pepper** Refrigerated with Grating

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~~at the end of the article, I wrote, "I hope you enjoyed this article. If you did, please share it with your friends and family. Thank you for reading!"~~
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