

Italian Salad Dressing

In 1/3 cup of white wine vinegar or red wine vinegar, steep 2 sliced cloves of garlic, (not crushed), 1/2 t. oregano, 1/2 t. basil, 1/4 t. dill weed. Let it sit one hour and, if you like, strain the herbs out of it. Add the vinegar to 2/3 cup of olive oil and the juice of half a medium lemon.

The lemon is what makes this so good. It gives it a freshness that you won't taste in bottled dressing. You can substitute other types of vinegar or oil if you like. You can also leave out any of the herbs. But please don't leave out the lemon!