

LIME CILANTRO DRESSING

INGREDIENTS

- 1/2 C** Olive oil
- 1/3 C** Lime Juice
- 3 T** Cilantro (fresh) (chopped)
- 1 1/2 t** Cumin (ground)
- 1 t** Salt
- 1/8 t** Pepper
- 3 cloves** Garlic (minced)



DIRECTIONS

- 1 Mix all ingredients In bowl or container with a lid
- 2 Whisk or shake all ingredients
- 3 Keep refrigerated



CILANTRO & LIME CREAMY DRESSING

INGREDIENTS

- 1 C** Cilantro (loosely packed) (stems removed) (roughly chopped)
- 1/2 C** Greek yogurt (plain)
- 2 T** Lime juice (approximately 1/2 a lime)
- 1-2 cloves** Garlic
- 1/4 C** Extra virgin olive oil
- 1 1/2 t** White wine vinegar
- 1/8 t** Salt

DIRECTIONS

- 1 Puree all ingredients in a blender or food processor until smooth.
- 2 Taste and adjust seasonings if necessary.
- 3 Makes 3/4 C of dressing





VIDALIA ONION DRESSING

INGREDIENTS

1 Lg Vidalia onion (chopped)
1 T Vegetable oil
½ C Cider vinegar
1 T Honey
1 T Lemon juice
1 t Dijon mustard
1 t Salt
½ t Pepper
¾ C Vegetable Oil

MIXING INSTRUCTIONS

Cook onion in 1 T hot oil in a large skillet over low heat
Stir constantly for 20 minutes or until onion is caramel colored
Blend or process onion, vinegar & honey, lemon juice, Dijon mustard,
salt & pepper until smooth
Turn blender or processor on high
Add ¾ cup oil in a slow, steady stream