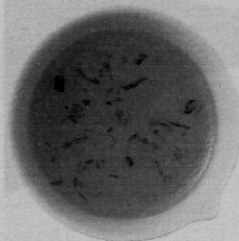


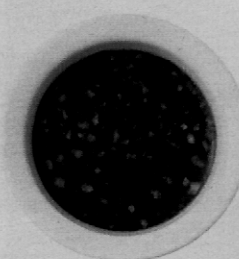
Mix It In Minutes

For each dressing, stir together all of the ingredients except the oil until well combined. Slowly add the oil, whisking constantly. Each recipe makes about 1 cup. Store dressings in a covered container at room temperature for up to 5 days or in the fridge for up to 3 weeks.



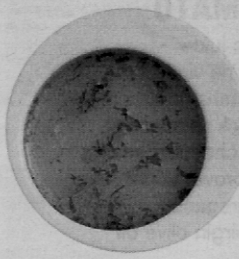
CLASSIC FRENCH DIJON

- 1/3 cup white wine vinegar
- 1/2 tsp each kosher salt and ground black pepper
- 1 tbsp Dijon mustard
- 1 tsp sugar
- 2 tsp chopped thyme leaves or tarragon
- 1/2 cup extra-virgin olive oil



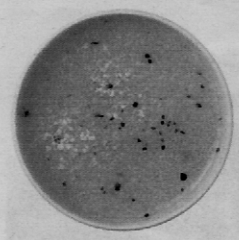
RASPBERRY BALSAMIC

- 1/3 cup balsamic vinegar
- 2 tbsp water
- 4 tsp raspberry preserves
- 1/4 tsp kosher salt
- 1/2 tsp ground black pepper
- 1 tbsp finely chopped shallot
- 2/3 cup extra-virgin olive oil



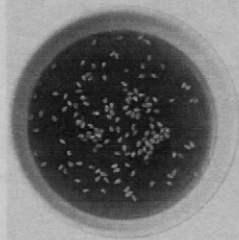
CILANTRO LIME

- 1/4 cup fresh lime juice
- 2 tbsp apple cider vinegar
- 1/4 tsp cayenne pepper
- 1/2 tsp ground cumin
- 1/4 tsp kosher salt
- 1 tbsp honey
- 2 tbsp chopped cilantro
- 2/3 cup canola oil



LEMON PARMESAN

- 1/4 cup fresh lemon juice
- 2 tbsp white wine vinegar
- 1/4 tsp each kosher salt and ground black pepper
- 1 tsp sugar
- 3 tbsp finely grated Parmesan
- 1/2 cup extra-virgin olive oil



ASIAN SESAME GINGER

- 1/2 cup rice wine vinegar
- 1/2 tbsp low-sodium soy sauce
- 2 tbsp honey
- 1/2 tsp fresh grated ginger
- 2 tsp toasted sesame seeds
- 1/2 tsp sesame oil
- 2/3 cup canola oil

