

Creamy Greek Dressing



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Servings: About 1 cup

Prep & Cook Time: 5 minutes

Ingredients

- 1/4 cup Raw Unpasteurized Apple Cider Vinegar
- 1 teaspoon Organic Oregano Leaves, dried
- 1/2 teaspoon Organic Black Pepper
- 1/2 teaspoon Pink Himalayan Sea Salt
- 1/2 teaspoon Organic Thyme leaves, dried
- 1teaspoon Nutritional Yeast
- 1/2 teaspoon Dijon Mustard
- dash Organic Stevia
- 3/4 cup Extra Virgin Olive Oil

Instructions

1. Pour vinegar and all herbs and spices into a food processor.

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2. Then, with the processor/blender still running, slowly pour in the oil with the finest stream you can manage. This part is a little tedious but don't rush this step. When all the oil is in, it's done!
3. Pour into a glass dressing bottle and serve over your favorite Greek Salad!
4. Note: Store in the Fridge. Lasts up to 7 days!