

## **Creamy Italian Dressing**

1 cup mayonnaise	$\frac{3}{4}$ teaspoon Italian seasoning
$\frac{1}{2}$ small onion	$\frac{1}{4}$ teaspoon salt
2 tablespoons red wine vinegar	$\frac{1}{4}$ teaspoon garlic salt or powder
1 tablespoon sugar	$\frac{1}{8}$ teaspoon pepper

Place all ingredients in blender container; cover. Blend on medium speed 15 seconds or until smooth. Cover; chill. Makes about  $1\frac{1}{4}$  cups.

## **Italian Dressing**

1 cup oil	$\frac{1}{2}$ teaspoon dry mustard
$\frac{1}{3}$ cup vinegar	$\frac{1}{2}$ teaspoon oregano
2 tablespoons lemon juice	$\frac{1}{4}$ teaspoon basil
1 teaspoon garlic salt	Freshly ground black pepper
1 teaspoon sugar	

Combine all ingredients in a screw-top jar. Cover tightly and shake vigorously to blend well. Store covered in refrigerator. Shake well before using.

## **Bleu Cheese Dressing**

1 cup mayonnaise	Herb salt and pepper to taste
$\frac{1}{2}$ cup buttermilk	1 small garlic clove (optional)
3 ounces bleu cheese	1 teaspoon Worcestershire

Combine all ingredients in blender. Blend well until smooth and creamy. Pour into a container; cover and refrigerate at least six hours. Stir well before using. Makes  $1\frac{3}{4}$  cups.

Variation: For a chunky dressing, stir in crumbled bleu cheese after blending all other ingredients.

## **Creamy French Dressing**

1 cup mayonnaise	1 teaspoon paprika
2 tablespoons sugar	$\frac{1}{2}$ teaspoon dry mustard
2 tablespoons cider vinegar	$\frac{1}{4}$ teaspoon salt
1 tablespoon milk	

Stir together all ingredients. Cover; chill. Makes about  $1\frac{1}{4}$  cups.