

Black Pepper Italian Vinaigrette

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This black pepper Italian Vinaigrette recipe has more uses than just being a delicious salad dressing.

It's the perfect marinade for chicken, fish and roasted vegetables. The pungent taste of freshly ground pepper adds a restaurant quality flavor to this Italian inspired vinaigrette.

Once you make this Italian salad dressing/marinade you'll wonder what took so long, to go from so-so store bought Italian salad dressing to the Wow of a homemade vinaigrette.

Why You're going to love this black pepper Italian vinaigrette salad dressing

The first reason you're going to love, love, this black pepper Italian vinaigrette is, it's delicious. This salad dressing is so good you won't want to buy store bought again.

Second, and just as important as the first reason, this Italian vinaigrette is so easy to make you will make it often.

And third this easy salad dressing recipe uses few readily available ingredients, that together produce a vinaigrette you can use not only as a salad dressing but to marinate food when you're craving Italian flavors.

One more thing this dressing will keep fresh in your fridge up to two weeks.

Lastly, you guys know I love hearing from you, it's my favorite part!! Please leave me a comment let me know your experience with this easy vinaigrette recipe. And please don't forget to tag me on Instagram with your creations!!! If your looking for more easy homemade vinaigrettes try one of my personal favorite Raspberry vinaigrette salad dressing or my black pepper Italian vinaigrette

Ingredients

- 2 Tbls. chopped garlic
- 2 Tbls. chopped onion
- 1 Tbls. fresh black ground pepper
- 1 Tbls. each honey and Dijon mustard
- 1/2 cup white wine vinegar
- 1/4 cup lemon juice
- 3 cups extra virgin olive oil
- 1 cup canola oil
- Salt to taste

Instructions

1. In a food processor add the all the ingredients up to the vinegar and olive oil
2. With the motor running slowly add the white wine vinegar and lemon juice
3. Then with the motor running pour in the olive oil in a slow steady stream
4. ENJOY!!!