

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!!!
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Five Star Caesar Dressing

Five Star Caesar Dressing

Some say you can judge how good the food is going to be in restaurants by the quality of the Caesar salad.

This five star Caesar dressing recipe is the same recipe on the restaurant menu where it earned 5 stars from the county food critic, after many failed attempts.

I had my first Caesar salad on a trip to Mexico with a childhood friend, before almost every restaurant had Caesar salads on their menus.

The taste and the fact that the servers put the whole Caesar salad together at your table while you watched started my search to duplicate the recipe. I must admit I was spectacle with the use of raw eggs, until it was explained the acid in vinegar and lemon juice tempers the eggs making them safe to eat.

This raw egg Caesar dressing recipe is the recipe we used in the restaurants for over 30 years and never had a problem.

Tips for success when Making Five star Caesar dressing

By far the most important tip when you make this five star Caesar dressing or any oil based dressing is, the oil goes in last in a slow steady stream, with the motor of a food processor or blender running.

The other thing is, I don't add any salt to this Caesar salad dressing the ingredients provide enough salt, I don't find it

necessary to add salt to the dressing.

And last please let me know your experience with this recipe, leave me a comment. I love hearing from you.

Ingredients

- 3 egg yolks
- 3 cups extra virgin olive oil
- 1/2 cup white wine vinegar
- Juice from 1 lemon
- 1/2 cup anchovy fillets
- 1/2 cup parmesan cheese
- 2 Tbs. minced garlic
- 2 Tbs. Dijon mustard
- 1 Tsp. each hot sauce and Worcestershire sauce

Instructions

1. In a food processor with the motor running start with the egg yolks
2. Then add the vinegar and lemon juice
3. Add the rest of ingredients up to the olive oil
4. Now with the motor still running add the oil in a slow steady stream
5. ENJOY!!!!

Raspberry Vinaigrette Salad Dressing

Raspberry Vinaigrette Salad Dressing

Hello Everyone!

This raspberry vinaigrette salad dressing is so easy to make and taste way better than store bought. You only need a few ingredients and just a few minutes to make a salad dressing so good you'll want to make it often.

Everyone loves raspberry salad dressing, but they don't realize how easy it is to make at home!!! To be honest this salad vinaigrette is so easy to make, I was hesitate on whether it was a worthy enough blog post.

3 Tips for success With this Raspberry vinaigrette Salad Dressing

The first tip for success when you make this raspberry vinaigrette salad dressing is to use fresh or frozen real raspberries. There is just something about fresh raspberries in salad dressing verses using fruit jams.

Second, in vinaigrette salad dressing recipes the oil you use is very important. In these oil based vinaigrette recipes use a good quality extra virgin olive oil.

And third one of the most important tips when making oil based salad dressing vinaigrettes, the oil goes in last, in a slow steady stream with the blender or food processor running.

One more thing if you make this Raspberry vinaigrette salad dressing please leave me a comment. I love hearing from you it's my favorite part!!!

Ingredients

- 8 oz. fresh raspberries
- 1/4 cup honey
- 1/2 red wine vinegar
- 1 1/2 cups extra virgin olive oil
- 1 Tsp. chopped garlic
- 1 Tbls raspberry or strawberry jam
- Salt and pepper to taste

Instructions

1. In a food processor or blender pulse the washed raspberries until smooth
2. With the blender running add the rest of the ingredients up to the olive oil
3. Add the olive oil at the end with the blender running in a slow steady stream
4. Store in glass jar in fridge up to 2 weeks

Creamy Shrimp Salad

Creamy Shrimp Salad

Say good bye to flavorless salad and say hello to this Creamy Shrimp Salad. It's perfect for last minute dinner, lunch or a quick side for those summer barbecues. Full of fresh Summer flavors makes this salad a family favorite and a great bring along to potlucks and celebrations.

This recipe is really easy and using just a few ingredients.

The only wait time is in marinating the shrimp, or else this delicious salad could be ready in the time it takes to cut the ingredients that go into it.

In restaurants or home kitchens if your properly prepped and ready to cook it makes cooking less stressful. We know for instance, were going to use onions and garlic in most recipes so chop more than you need for future use.

Things To Know About Creamy Shrimp Salad

This Creamy Shrimp Salad is one of those salads who's flavors improve after a few hours in the fridge. It's also a salad that travels well, making it a perfect bring along to potlucks, but remember to keep it cold.

It's also the perfect dinner when the temperatures are rising and you want something light and refreshing. I don't know about you, but for me the Summer heat can take away appetite for heavy, rich food.

One more thing, cut the radishes and cucumbers as thin as possible and put them in cold water in the fridge the night before, drain well before adding them to the yogurt, for extra crisp>

this is a great Summer recipe if you make it please leave me a comment and don't forget to tag me on Instagram, I love hearing from you!!!!!!

Ingredients

- 1 lb. cooked deveined small shrimp thawed
- Juice from 2 lemons
- 1 cup plain Greek yogurt
- 1/3 cup olive oil

- 1 tablespoon chopped garlic
- 1 bunch fresh dill chopped
- 1 cup each sliced thin cucumber and radishes
- 1/2 red onion chopped
- 2 heads romaine lettuce washed and cut in large pieces
- Salt and pepper to taste

Instructions

1. In a bowl mix the garlic, lemon juice, olive oil, salt, pepper and 1/2 bunch of the dill divide in half
 2. In a separate bowl marinate the shrimp with half the reserved marinate set aside
 3. Add the yogurt to the remaining marinate
 4. Toss the lettuce, cucumbers, radishes and red onion with the yogurt dressing
 5. Add The marinated shrimpENJOY!!!!
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Italian Tortellini summer Salad

Italian Tortellini summer Salad

Italian tortellini summer salad is not your run of the mill pasta salad. This recipe takes classic pasta salad and kicks

it up a few notches, with an Italian inspired twist.

Made with store bought cheese tortellini, loaded with from the garden summer ingredients and topped with a made in the bowl tangy Italian dressing this Italian tortellini pasta salad is sure to be a hit at your next potluck or party.

I prefer to cover and chill the pasta salad for at least an hour before serving, to bring out the vibrant flavors of the dressing.

You can make this recipe ahead of the time you plan to serve it, just be sure to give it a good re-toss before serving.

Things to know about this Italian Tortellini summer Salad

Three things to remember when making Italian Tortellini Salad...

First don't over cook the tortellini, stop the cooking process by running the pasta under cold water.

Second it's best if the tortellini are cold before mixing with the rest of the ingredients, in fact you can cook the tortellini the day before, then mix with rest of ingredients the morning of the day you plan to serve it.

Third the Tortellini pasta salad taste better if it's refrigerated for a few hours before serving.

And lastly if you make this recipe please leave me a comment and don't forget to tag me on Instagram, hearing from you is my favorite part. And if your looking for more summer salad recipes try my quick Italian bread salad (panzanella) or my personal favorite watermelon cucumber feta salad. ENJOY!!!

Ingredients

- 1 10 oz. package store bought cheese tortellini (the fresh refrigerated ones)
- 8 oz. cherry tomatoes cut in half
- 1 each chopped red and green bell pepper
- 1 cup kalamata olives
- 1 cucumber peeled and sliced
- 1 cup marinated artichokes
- 1 sliced red onion
- 1 12 oz fresh mozzarella buccconcini
- 1 cup parmesan cheese
- 1 cup pasta water
- 1 cup extra virgin olive oil
- 1/3 cup red wine vinegar
- 1 Tablespoon each, chopped garlic, Italian parsley, basil, thyme, oregano, and thyme
- Salt and pepper to taste

Instructions

1. Cook tortellini according to package directions reserve 1 cup pasta water then run the tortellini under cold water
 2. In a bowl whisk the oil, vinegar, herbs, salt and pepper
 3. Add rest of ingredients
 4. Now add the tortellini
 5. Chill until ready to serve
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Roasted Vegetable Pasta Salad

Roasted Vegetable Pasta Salad

Memorial day has always been the unofficial start of Summer for me, and Am kicking it off with this roasted vegetable pasta salad.

This Italian pasta salad is full of good for you ingredients and everyone's favorite one Pasta. It's no secret I love pasta, I grew up with my mother making fresh pasta almost daily. We lived on a farm in the hills of Tuscany, my mother and father worked the land and we reaped the rewards in the most fresh, delicious food.

I can remember my Mama up before dawn dressed and standing at the counter rolling out the pasta dough on a wooden board my father make for her.

Yes, there's nothing better then fresh pasta, but if your looking for quick and easy then store bought is the way to go. With thousands of shapes and brands you can find any kind your looking for, from fresh to dry and everything in between. At the restaurants the raviolis, gnocchi and lasagna are made by hand the rest are store bought and delicious.

Make this roasted vegetable pasta salad your own

In this vegetable pesto pasta salad I used fusilli, the funny corkscrew shape pasta. But any shape pasta works in this recipe, even gluten free or whole wheat. What ever pasta you choose be sure not to over cook it .

Stop the cooking process by running cold water over the pasta.

This whole recipe is customizable from the pasta shape to what kind of vegetables you use.

I use whatever vegetables I have on hand in this recipe I put in a can drained chickpeas for crunch. The one thing I wouldn't change in this recipe is the dressing,

the pesto vinaigrette makes the dish burst with vibrant color and fresh Summer flavors. This pasta salad is perfect for the warmer weather as a side dish or add some grilled shrimp or chicken and you have a perfect dinner any night of the night.

If you make this please leave me a comment and don't forget to tag me on Instagram hearing from you is my favorite thing.

Ingredients

- 1/2 lbs. fusilli
- 1 zucchini sliced
- 1 red and 1 green bell pepper
- 2 ears of corn
- 1 can chickpeas drained
- 1 red onion
- 3 tablespoons chopped garlic
- 1 cup parmesan cheese
- 1 cup Italian dressing divided
- 1 cup prepared pesto sauce my walnut pesto sauce or your favorite store- bought pesto
- salt and pepper to taste

Instructions

1. Cook pasta according to package direction run under cold water
2. Preheat oven to 375
3. Mix Pesto sauce with the Italian dressing
4. Mix all of the ingredients with 1/2 cup of the Italian

pesto dressing

5. Roast vegetables 20 minutes
6. Toss pasta and vegetables with the reserved Italian pesto dressing
7. Sprinkle with Additional parmesan and 2 tablespoons chopped Italian parsley