

St. Paul's Cooking Class Crew

Greek Salad dressing recipe - for kebabs

Prep: 5-10mins

Ingredients

- 1/4 cup extra-virgin olive oil
- 1/4 cup red wine vinegar (or balsamic vinegar)
- 1 small clove garlic, pressed or minced
- 1 teaspoon dry mustard
- 1 teaspoon dried thyme
- 1 teaspoon dried oregano
- 1/4 teaspoon salt and freshly ground black pepper

Instructions

1. Combine all of the above in a small bowl and whisk well.
2. Pour over kebab ingredients and use fingers to work through.
3. Marinate in the fridge for 1 hour, or overnight if possible.