



Easy Homemade Greek Salad Dressing Recipe

A Little Jar of Sunshine

I keep a small jar of this dressing in my fridge. It is like a little bit of sunshine. Just a spoonful can make simple vegetables taste like a party. Doesn't that sound nice?

My grandson calls it my "magic potion." I still laugh at that. He used to push tomatoes around his plate. Now he asks for seconds. That is the power of a good dressing.

Why We Whisk Slowly

The recipe says to slowly whisk in the oil. This matters more than you

think. If you add the oil too fast, it will not blend. The dressing will be oily and sad.

Slowly whisking brings everything together. It makes a smooth, creamy dressing. It is a small lesson in patience. Good things take a little time.

The Taste of Summer

Close your eyes and take a smell. The lemon and oregano are so fresh. They remind me of a warm garden. It smells like summer in a bowl.

Fun fact: The ancient Greeks loved oregano. They thought it brought joy. I think they were right. What smell makes you think of happy times?

A Story From My Kitchen

I once made this for a friend. She said she did not like salad. I gave her a crisp lettuce leaf with this dressing. Her eyes got wide. She asked for the recipe right away.

This matters because food is about sharing. A simple recipe can change a mind. It can make a new friend. Have you ever changed your mind about a food?

Your Turn to Create

Now it is your turn. This dressing is your blank canvas. You can pour it over crunchy cucumbers and tomatoes. Or use it for a chicken marinade.

What will you put it on first? Tell me about your creation. I love hearing your ideas. Cooking is more fun when we share our stories.



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Ingredients:

Ingredient	Amount	Notes
Red wine vinegar	$\frac{1}{4}$ cup (60 g)	
Lemon juice	3 tablespoons	freshly squeezed, approx. 1 lemon
Garlic	1 $\frac{1}{2}$ teaspoons minced	
Dijon mustard	1 teaspoon	
Dried oregano	$\frac{1}{2}$ teaspoon	
Kosher salt	$\frac{1}{2}$ teaspoon	
Pepper	$\frac{1}{4}$ teaspoon	
Olive oil	$\frac{1}{2}$ cup (109 g)	



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I think every kitchen needs a good dressing. This one reminds me of a trip I took long ago. The sun was warm and the food was so fresh. This dressing tastes just like that. It is bright and a little bit tangy. It makes a simple salad feel like a celebration. Let's make some sunshine in a jar, shall we?

See also Chocolate Zucchini Muffins Recipe

Step 1: Find yourself a nice medium-sized bowl. Pour in the red wine vinegar and lemon juice. The lemon juice should be fresh, from a real lemon. It makes all the difference. Add the minced garlic, Dijon mustard, and dried oregano. Don't forget the salt and pepper too. I still laugh at the time I forgot the salt. The dressing was so sour!

Step 2: Now for the oil. You must add it very slowly. Just a tiny trickle at a time. As you pour, whisk everything together with your other hand. You will see it start to thicken and come together. (A hard-learned tip: If you add the oil too fast, it will not mix well. Then you have a puddle of oil on top!). Doesn't that smell amazing? All those herbs and garlic.

Step 3: Your dressing is ready! Pour it into a jar with a tight lid. This makes it easy to shake later. Pop it right into the refrigerator. It will keep for about a week. I always make a double batch. It is that good.

What's your favorite salad to put this on? Share below!

Prep Time: 10 minutes

Total Time: 10 minutes

Yield: About $\frac{3}{4}$ cup

Category: Condiment, Dressing

Give It Your Own Twist

This dressing is like a friendly base. You can play with it. I love to add little changes depending on my mood. Sometimes I want a bit more zing. Other times, I want it a little sweeter. Here are a few ideas I like to use.

The Zesty One: Add a teaspoon of lemon zest. It makes the lemon flavor pop!

See also [Greek-Style Warm Potato Salad with Feta & Olives](#)

The Herby One: Swap the dried oregano for a tablespoon of fresh, chopped dill. It tastes like a summer garden.

The Creamy One: Whisk in a big spoonful of plain yogurt. It becomes so smooth and rich.

Which one would you try first? Comment below!

How to Enjoy Your Creation

Of course, this is perfect on a classic Greek salad. But do not stop there! I love it drizzled over sliced tomatoes and cucumbers. It is also wonderful as a marinade for chicken. Just let the chicken sit in it for an hour before cooking. The flavors sink right in.

For a drink, a tall glass of iced tea with lemon is just right. It is so refreshing. For a special night, a crisp glass of white wine pairs beautifully. The tastes just dance together. **Which would you choose tonight?**



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Keeping Your Dressing Fresh and Tasty

This dressing is best kept in the fridge. Use a jar with a tight lid. It will stay good for about one week.

I do not recommend freezing this one. The oil and vinegar will separate. The texture becomes a bit grainy.

I remember my first batch. I made a big jar for the whole week. It made my lunches so easy and special.

Batch cooking saves you time on busy days. You can make a double batch for quick, healthy meals. It makes you feel prepared and proud.

Have you ever tried storing it this way? Share below!

Simple Fixes for Common Dressing Problems

Is your dressing too sharp or sour? Add a tiny bit of honey. This will balance the flavors nicely.

Is the oil separating from the vinegar? Just give it a good shake. A tight-lidded jar is your best friend here.

Does it lack a little flavor? Let it sit for an hour. The ingredients get to know each other better. I once added my oregano too late. Letting it sit fixed everything.

See also Chili Mac Recipe

Fixing small problems builds your cooking confidence. You learn to trust your own taste. Getting the flavor right makes your whole salad sing.

Which of these problems have you run into before?

Your Dressing Questions, Answered

Q: Is this dressing gluten-free?

A: Yes, all the ingredients are naturally gluten-free. You can enjoy it safely.

Q: Can I make it ahead?

A: Absolutely! Making it ahead lets the flavors blend. It tastes even better the next day.

Q: What if I don't have red wine vinegar?

A: You can use white wine vinegar instead. It will still be delicious.

Q: Can I double the recipe?

A: Of course! Just use a bigger bowl. It is perfect for a party or a big family.

Q: Any optional add-ins?

A: A pinch of fresh dill is lovely. Fun fact: The ancient Greeks loved oregano for its scent.

Which tip will you try first?

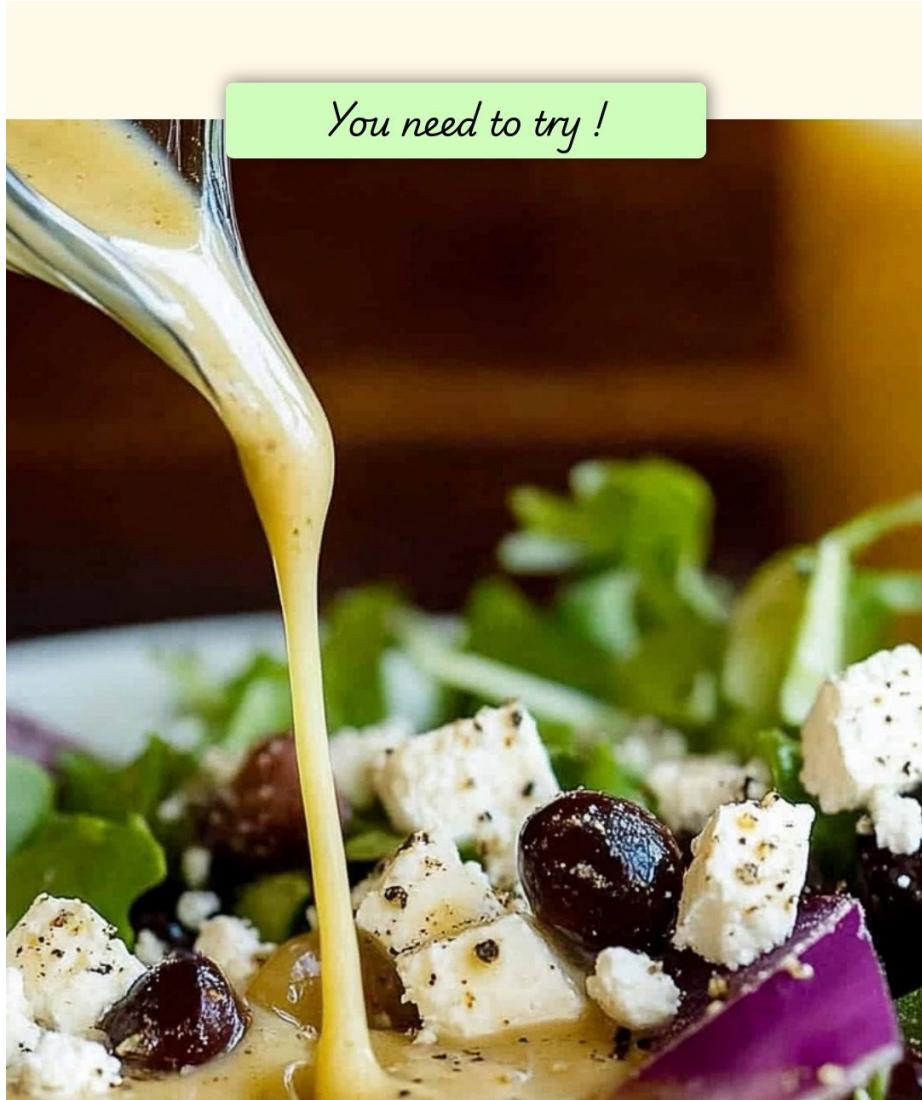
A Little Note From My Kitchen to Yours

I hope you love making this simple dressing. It holds so many sunny memories for me. Food is best when shared with others.

I would be thrilled to see your creations. Show me your beautiful Greek salads. **Have you tried this recipe? Tag us on Pinterest!**

Happy cooking!

—Elowen Thorn.



You need to try !

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Easy Homemade Greek Salad Dressing Recipe

Author: Elowen Thorn



Cooking Method:[No Cook](#)



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Cuisine: [Greek Mediterranean](#)



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Difficulty: **Beginner**

Prep time: **5 minutes**

Cook time: **minutes**

Rest time:



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Total time: **5 minutes**



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Servings: 8 servings



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Calories: **139 kcal**

Best Season: Summer

Description

A simple and flavorful homemade Greek salad dressing that's perfect

for salads, marinades, and more.

Ingredients

- ▢ $\frac{1}{4}$ cup (60 g) red wine vinegar
- ▢ 3 tablespoons freshly squeezed lemon juice, approximately 1 lemon, juiced
- ▢ 1 $\frac{1}{2}$ teaspoons garlic, minced
- ▢ 1 teaspoon Dijon mustard
- ▢ $\frac{1}{2}$ teaspoon dried oregano
- ▢ $\frac{1}{2}$ teaspoon kosher salt
- ▢ $\frac{1}{4}$ teaspoon pepper
- ▢ $\frac{1}{2}$ cup (109 g) olive oil

Instructions

1. Combine the first seven ingredients (every ingredient except for the oil) in a medium bowl.
2. Slowly whisk in the oil until blended.
3. Store the dressing in an airtight container in the refrigerator for up to a week.

Notes

Shake well before using as the dressing may separate while stored.

Keywords:Greek Salad Dressing, Homemade Dressing, Vinaigrette