INGREDIENTS:
- 2 Tbsp white wine vinegar
- Grated zest of 1 lemon
- 2 Tbsp fresh lemon juice
- 1/2 Tsp salt, or to taste
- Freshly ground black pepper
- 1 Tbsp each chopped chives, tarragon, and parsley (could be herbs from your garden!)
- 6 Tbsp extra virgin olive oil
- 6 Tbsp heavy cream
- 1 Tsp Dijon mustard

DIRECTIONS:
1.) Stir together the vinegar, lemon zest and juice, salt, pepper, and herbs.
2.) Whisk in the olive oil, cream, and mustard.

OR
1.) Put all ingredients into a container with a lid and shake until mixed.

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Balsamic Dressing

INGREDIENTS:
- 2 heaping teaspoons chopped shallot
- 1/4 cup balsamic vinegar
- 1 teaspoon salt
- Freshly ground black pepper
- 1/2 cup extra virgin olive oil

DIRECTIONS:
1.) Put all ingredients into a container with a lid and shake.

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Ranch Dressing

INGREDIENTS:
- 1/4 Cup plain yogurt
- 1/3 Cup buttermilk
- 2 Tbsp mayonnaise
- 1/4 Tsp lemon juice
- 1/2 Tsp Dijon mustard
- 1/4 Tsp onion powder
- 1/8 Tsp garlic powder
- 1 Tbsp finely chopped chives
- Salt, to taste

DIRECTIONS:
1.) Combine all the ingredients except salt in a medium-sized bowl.
2.) Add salt, to taste.

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Try these salad dressings on your fresh, local lettuce!

For more information, visit georgiaorganics.org/lettucetryit