

Measure Mix & Pour

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Classic Vinaigrette

Ingredients:

- 3 ounces red wine vinegar
- 1/8 teaspoon ground black pepper
- 3/4 teaspoon salt
- 3-4 teaspoons sugar
- 8 ounces vegetable oil

Directions

1. Pour red wine vinegar to 3 ounce measurement line on Measure, Mix, & Pour™. Add black pepper, salt and sugar. Add oil to 11 ounce measurement line.
2. Insert lid with plunger into container; turn to closed position. Mix up and down until ingredients are thoroughly blended. Pour dressing over your favorite mixed salad greens.

Yield: about 1 1/3 cups

Italian Dressing

12 oz. Vegetable or Olive Oil
1 tbsp Sugar
2 Pressed Garlic Cloves
1/2 tsp Dried Oregano
1/4 tsp Dried Basil
1/4 tsp Onion Powder
1/4 tsp Salt
4 oz White Wine or Balsamic Vinegar

French Dressing

9 1/2 oz Vegetable Oil
1/4 cup Ketchup
1 Pressed Garlic Clove
2 tbsp Sugar
1 tsp Worcestershire Sauce
1 1/2 oz White Wine Vinegar

Asian Dressing

11 oz Vegetable Oil
2 tsp Sugar
1 Pressed Garlic Clove
1/4 tsp Ground Ginger
4 1/2 oz Soy Sauce
3 oz Rice Vinegar

Caesar Dressing

9 oz Vegetable Oil
1/4 cup Grated Romano or Parmesan Cheese
2 Pressed Garlic Cloves
1-2 tsp Sugar
1 tsp Dijon Mustard
1/4 tsp Coarse Black Pepper
2 oz Lemon Juice

Balsamic Dressing

1/2 C. Balsamic
1 T Dijon Mustard
1 T. honey
1 Pressed Garlic Clove
1 Small Shallot, minced or pressed with GP
1/2 C. Olive oil

Lemon (or Lime) Ginger Dressing

Ingredients:

- 2 tablespoons minced (garlic press) or Roasted Garlic
- 1 teaspoons lime/lemon zest (Lemon Zester/Scorer)
- 2 teaspoons ginger root crushed/minced (garlic press)
- 2-4 tablespoons lime/lemon juice (Adjustable Measuring Spoons)
- 6 tablespoons oil (Adjustable Measuring Spoons)
- Sliced vegetables (cucumber, peppers, celery) and baby carrots (unless using as a marinate)

Directions

1. Peel and cut ginger up into a small piece & press it through the garlic press over the Mix, Measure & Pour so you get all the juices. You will then need to use the garlic “cleaner” to push the ginger out the back.
2. Squeeze out 2-3 cloves of the roasted garlic (or use garlic press and put pressed garlic) into the Mix, Measure & Pour with the ginger
3. Add zest, oil, and lime juice and mix. Serve with cut vegetables or with salad. Or use as a marinate for chicken or vegetables to be grilled (include Portobello mushrooms, red onions, asparagus, peppers, and baby carrots) - if using as a marinate you want to triple the recipe