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Greek Souvlaki Dressing

★★★★★

This typical Greek dressing is found in any place that serves souvlaki. You know the one, in a glass container with all the oil and spices in it. I think this is more flavorful than any Greek dressing I have found, it will bring out the flavor of your souvlaki!

By StevenRN

Prep: 10 mins

Additional: 2 hrs

Total: 2 hrs 10 mins

Servings: 4

Yield: 4 servings



Ingredients

¼ cup red wine vinegar
1 clove minced garlic
½ teaspoon dry mustard powder
2 pinch salt
2 pinch ground black pepper
1 tablespoon and 1 teaspoons dried oregano, or to taste
1 cups extra virgin olive oil

Directions

Whisk together vinegar, garlic, mustard powder, salt, pepper, oregano, and olive oil together until blended. Pour into a glass dressing container, and allow to stand at least 2 hours before serving.

Nutrition Facts

Per Serving: 259 calories; protein 0.2g; carbohydrates 1.3g; fat 28.2g; sodium 0.3mg.