

Lemon Vinaigrette Dressing (Good on all days)

Makes ½ cup

- 2** tbsp fresh squeezed lemon juice
- 6** tbsp extra-virgin olive oil
- 1** large clove garlic (through a garlic press or minced very fine)
- ½** tbsp dried oregano
- 1/8** tsp sea salt
- freshly ground black pepper**

1. Put all the ingredients in a jar, cover tightly and shake until blended. Store in the refrigerator. If the dressing gets thick in the refrigerator, remove and bring to room temperature before shaking and using. Good for salads, as a marinade for grilled vegetables, on top of steamed vegetables.

You can use lime or orange juice instead of the lemon juice.