

SOUR CREAM ITALIAN DRESSING

Ingredients

- 1/2 Cup Mayonnaise
- 1/2 Cup sour cream
- 2 Tbsp. Milk
- 1 Tbsp. White distilled vinegar
- 1 Clove Garlic, finely chopped
- 1/2 Tsp. Dried whole oregano (optional)
- 1/2 Tsp. Dried whole basil (optional)
- 1/2 Tsp. Honey (or a sweetener of your choice)
- 1/4 Tsp. Salt
- 1/8 Tsp. Pepper

INSTRUCTIONS

In a bowl, combine all ingredients, stirring well with a wire whisk or a fork. Cover and chill at least 2 hours before serving. If you don't have the herbs on the list, that's okay. Substitute for what you do have.

Yield: 1 cup

(<https://versatilevinegar.org/recipe>)