Penguije Living
A LIFESTYLE BLOG

Delicious, go-with-everything, salad dressing...

Ingredients:

- 3 tbsp mayonnaise (heaped)
- 1 tsp coarse grain mustard
- 1 tsp finely grated Parmesan
- 1 tsp basil pesto (optional)
- 1/3 cup virgin olive oil
- 1 tbsp balsamic vinegar
- ½ tsp coarse garlic powder
- 3-4 drops of soy sauce
- Salt to taste
- Pepper to taste
- Milk to thin



Method:

- Start by adding the mayonnaise to the cup or jug
- Stir in the mustard, Parmesan cheese (& pesto if using)
- Add the olive oil and mix through thoroughly
- Add the vinegar and stir well (the mixture will be quite thick but don't worry!)
- Add the garlic powder and soy sauce
- Slowly add the milk, a bit at a time, stirring until you get the consistency you desire
- Add salt & pepper to taste I personally, like to use quite a lot of coarse black pepper