

**Equipment:**

Bowl, glass storage

**Makes:** 3-4 Tbsp of dressing

**INGREDIENTS**

- 1 clove garlic, crushed (or ¼ tsp crushed garlic)\*
- ½ lemon, juiced (or 2 Tbsp lemon juice)
- 2-3 Tbsp extra virgin olive oil
- 1/8-1/4 tsp salt, or to taste
- Dash of pepper, or to taste

# GLO (GARLIC, LEMON JUICE, OLIVE OIL) DRESSING

This is my family's favorite dressing which uses traditional Lebanese flavors making just about any vegetable more palatable; salad, baked eggplants, steamed beets, spinach, chickpeas, dandelion greens, and even chicken livers. This dressing is extremely versatile and makes everything taste oh-so-good.

**DIRECTIONS**

1. Mix all of the ingredients together.
2. Adjust seasoning to taste. Extra dressing can be stored in the fridge for 2 weeks.

\*Note: If you don't like the strong taste of garlic, use half the amount instead so approximately ½ garlic clove or 1/8 tsp crushed garlic.