



FAMILY RECIPES

The recipes in this collection are handed down from generation to generation. In almost every case, these recipes were taken from hand-written notes. Whenever it was evident that the recipe was not original, the source is mentioned. Similarities to other's recipes is purely coincidental.

SOUPS•SALADS | Copycat Olive Garden Salad

Dressing:

- 1/4 cup extra-virgin olive oil
- 3 tablespoons mayonnaise
- 1 tablespoon white wine vinegar
- 1 tablespoon fresh lemon juice
- 1 1/2 teaspoons white sugar
- 1 teaspoon kosher salt
- 3/4 teaspoon freshly ground black pepper
- 1/2 teaspoon Italian seasoning
- 1 garlic clove, crushed
- 1/4 cup freshly grated Parmesan cheese

Salad:

- 2 (5 ounce) packages American salad mix
- 3/4 cup pitted black olives
- 3/4 cup pickled pepperoncini
- 1/2 cup thinly sliced red onion
- 2 plum tomatoes, sliced
- 1 (4 1/2 ounce) package large, seasoned croutons

Directions:

1. Combine olive oil, mayonnaise, vinegar, lemon juice, sugar, salt, pepper, Italian seasoning, garlic, and Parmesan in a food processor, and process until thoroughly combined.
2. Combine salad mix, olives, pepperoncini, onion, tomatoes, and croutons in a large bowl. Drizzle salad with dressing; toss to coat. Let stand for 5 minutes before serving.

Yields 4 servings