

# THE OLIVE AND THE GRAPE

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## Suggestions for **PEPPERCORN DRESSING MIX**

For a creamy dressing: : Mix 1 tablespoon seasoning and 1 tablespoon warm water; let stand a few minutes to release the pungency of the spices. Mix this into 2/3 cup sour cream and 1/3 cup mayonnaise; thin a little by adding 1 tablespoon red or white wine (***Shallot Chive Blossom White Wine Vinegar*** is an excellent choice) vinegar;

For low fat dressing, use low fat sour cream, or yogurt and light mayonnaise

For a marinade: Mix ¼ cup olive oil, ¼ cup acid (red wine, white wine, vinegar or lemon juice) with 1 T. of Peppercorn Dressing Mix; Marinade your meat; Discard marinade after use

For a rub: This dressing mix can be used as a rub for roasts and steaks (usually 1-2 t. per pound of meat)

For a dip: Prepare as the creaming dressing, however do not thin with 1 T. of vinegar

For a cheese ball: Blend 1-2 T (depending on your taste) of the dressing mix with 8 oz softened cream cheese. A little extra minced garlic can be added, if desired. Shape into a ball. Roll in parsley. Chill until time to serve. Serve with a rustic cracker such as ***Urban Oven's Asiago, Rosemary Parmesan, Lemon Black Pepper, or Olive Oil***

Other suggestions: use as a sandwich spread (especially delicious on roast beef sandwiches); use the dry seasoning in place of cracked pepper in any recipe