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## DILL PICKLE DRESSING

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### Ingredients

|                                                  |                                                  |
|--------------------------------------------------|--------------------------------------------------|
| <u>Half-Batch</u> (about 1 cup)                  | <u>Full Batch</u> (about 2 cups)                 |
| 1 medium-sized dill pickle                       | 2 medium-sized dill pickles                      |
| ½ cup Greek yogurt, mayonnaise, or olive oil     | 1 cup Greek yogurt, mayonnaise, or olive oil     |
| ¼ cup pickle brine                               | ½ cup pickle brine                               |
| ¼ cup fresh herbs, chopped (parsley, dill, mint) | ½ cup fresh herbs, chopped (parsley, dill, mint) |
| 1-2 tbsp garlic, minced                          | 3-4 tbsp garlic, minced                          |
| 2 tsp Dijon mustard                              | 1 ½ tsp Dijon mustard                            |
| 2 tsp maple syrup                                | 1 ½ tsp maple syrup                              |
| ½ tsp ground paprika                             | 1 tsp ground paprika                             |
| salt and pepper, to taste                        | salt and pepper, to taste                        |



### Instructions

Yield  
1 - 2 cups

Prep Time  
15 mins

Total Time  
15 mins

1. Add the mayonnaise, Greek yogurt or olive oil to a mixing bowl or container.
2. Mince the dill pickle and garlic, then chop the fresh herbs.
3. Add the minced pickle and garlic, herbs, mustard, maple syrup, and other seasonings to the mixing bowl.
4. Stir until well mixed, and enjoy!

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#### Notes:

- This dressing keeps well in a sealed container in the fridge for 3-4 days.
- Mix well each time before using the dressing.
- For a super finely blended dressing, blend the dressing in a food processor or blender for 1-2 minutes, until smooth.