

Swiss salad dressing 1 (Sour Cream)

Henri's recipe

Proportions may be adapted per taste

3 Tbs mayonnaise

3 Tbs Sour Cream

1 Tbs olive oil

½ Tbs red wine vinegar

1 Tbs maple syrup

Pinch Kosher salt

Pinch freshly ground black pepper

1. Place ingredients in a jar all and shake well. Keep in refrigerator till salad is ready. You may let guests dribble the dressing over the salad or include on the salad (lettuce may become soggy if not eaten almost immediately)

Swiss salad dressing 2 (Japanese Mirren)

Henri's recipe

3 Tbs mayonnaise

1 Tbs olive oil

½ Tbs red wine vinegar

½ **Tbs Japanese Mirren**

1 Tbs maple syrup

Pinch Kosher salt

Pinch freshly ground black pepper

1. Place ingredients in a jar all and shake well. Keep in refrigerator till salad is ready. You may let guests dribble the dressing over the salad or include on the salad (lettuce may become soggy if not eaten almost immediately)

Swiss salad dressing 3 (Mustard)

Henri's recipe

3 Tbs mayonnaise

3 Tbs Sour Cream

1 Tbs olive oil

½ Tbs red wine vinegar

1 Teaspoon mustard (not dry, recommended Grey Poupon)

1 Tbs maple syrup

Pinch Kosher salt

Pinch freshly ground black pepper

1. Place ingredients in a jar all and shake well. Keep in refrigerator till salad is ready. You may let guests dribble the dressing over the salad or include on the salad (lettuce may become soggy if not eaten almost immediately)

Swiss salad dressing 4 (Orange muscatel champagne vinegar –Traders Joe Brand)

Henri's recipe

3 Tbs mayonnaise

3 Tbs Sour Cream

1 Tbs olive oil

½ Tbs red wine vinegar

1 Tbs Orange Muscat Champagne vinegar (Brand: Trader Joe's)

1 Tbs maple syrup

Pinch Kosher salt

Pinch freshly ground black pepper

1. Place ingredients in a jar all and shake well. Keep in refrigerator till salad is ready. You may let guests dribble the dressing over the salad or include on the salad (lettuce may become soggy if not eaten almost immediately)