**Italian Salad Dressing or Marinade**  
*Modified from Cooks.com*  
  
1 1/3 cups olive oil  
1/3 cup red wine or apple cider vinegar  
1/4 tsp whole peppercorns  
Pinch of hot pepper flakes  
3 cloves garlic, chopped fine  
1/2 to 3/4 cup fresh basil, loosely packed

1 t fresh thyme

1 T fresh oregano

1 to 6 large leaves sage, chopped  
1/2 to 1 cup fresh parsley, loosely packed

1/2 tsp salt

1/4 cup grated Parmesan cheese

Process all ingredients in a blender until smooth (2 min). Keeps several months in the fridge, stored in an airtight glass container. Shake vigorously before using.  
This is very good as a salad dressing mixed 1/2 and 1/2 with *Annie's Shitake Dressing*.