



Original Pietro's Italian Salad Dressing Recipe

2 Quarts Salad Oil
1 1/2 Quarts Red Wine Vinegar
6 oz. Bottle Tomato Catsup
1 Tablespoon Salt
1 Tablespoon Garlic
1 Tablespoon Oregano
1/2 Tablespoon Black Pepper

Directions:

Mix everything together and store at room temperature.

Quartered Italian Salad Dressing Recipe

Suitable for Family-Sized Groups

2 Cups Salad Oil
1 1/3 Cups Red Wine Vinegar
1 1/2 oz. Tomato Catsup
1/4 Tablespoon Salt
1/4 Tablespoon Garlic
1/4 Tablespoon Oregano
1/8 Tablespoon Black Pepper

Italian Dressing Marinated BBQ Chicken

1. Marinate Chicken Breast and/or thighs overnight in the Italian dressing. Completely submerge your raw chicken in the dressing.
2. Once chicken is marinated overnight, fire up your BBQ. I prefer a charcoal based grill. Once the grill is hot, bbq the chicken according health guidelines for the piece of chicken you are using.
3. Have a separate fresh batch of Italian dressing on the side for finishing. Make sure you do not use the same dressing as what you marinated the chicken in.
4. Once the chicken has reached an internal temperature of 165 degrees, take the chicken and dip it in the fresh Italian dressing. After dipping, place the chicken back on the grill for 1 minute or until the chicken begins to caramelize and has a glossy glaze to it.