

Meyer Lemon Vinaigrette



Serves: 4

Developed by Greg Strahm

The acid to oil ratio in any classic vinaigrette is 1 part acid to 3 parts oil. You can vary the type of acids used, seasonings, or herbs but the 1 to 3 acid to oil ratio does not change. This will always give you a balanced emulsion. When dressed, salad greens should glisten with dressing and not drip.

Yield: 1 cup

Prep Time: 5 minutes

Ingredients:

2	large Meyer lemons zested and juiced
2 tablespoons	champagne vinegar
1 tablespoon	Dijon style mustard
3/4 cup	extra-virgin olive oil
2 tablespoons	mayonnaise
2 cloves	garlic finely minced
1	small shallot finely minced
heavy pinch	Herbs de Provence crushed
	salt and freshly ground black pepper to taste

Directions:

1. In a large bowl add juice and zest of Meyer lemons, vinegar, mustard, garlic, shallot and whisk until well incorporated.

2. Drizzle olive oil into bowl while continually whisking to make an emulsion.
3. Add mayonaise, dried herbs, salt and pepper to taste and whisk thoroughly.

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