

Lemon Shallot Vinaigrette

Swick

Serves 1 | Active Time: 10 minutes | Total Time: 10 minutes

Chef's Notes

This is a fabulous dressing to make ahead and have a bottle in your fridge. It will last for at least a week.

This vinaigrette can be used as a base to build other salad dressings. You could add a bit of Dijon and some fresh herbs to vary the flavor. Or, you can try adding different vinegars or some lime juice instead of the lemon juice. You could even try pomegranate molasses instead of the honey. The substitution list is endless, so have some fun experimenting!

Also, this is a very tart recipe but very healthy, which is why it doesn't have much oil in it. If it is a bit too tart for you, simply add a bit more oil to lighten the flavor.

Step 1: Making the Vinaigrette/Dressing

- 1 garlic clove
- 3 tbsp shallots
- 1/4 cup honey
- 1/4 cup fresh lemon juice (also could substitute lime juice)
- 1 tbsp balsamic vinegar
- 1/4 cup red wine vinegar
- 1/2 tsp sea salt (or to taste)
- 1/2 tsp freshly ground black pepper
- 1/4 cup olive oil

Peel the garlic and shallots and roughly chop. Add the shallots and garlic to a food processor and pulse until finely minced. Add the honey, lemon juice, balsamic vinegar, red wine vinegar, salt and pepper. Puree for a minute or two. Then add the oil and puree again. Taste the dressing to see if there is enough seasoning and sweetness for your liking. Adjust if necessary.

This dressing can be stored in an airtight container for at least a week in the refrigerator.