

# Fresh Lemon-Coriander Vinaigrette

*Swick*

Makes 1 1/2 cups | Active Time: 10 minutes | Total Time: 10 minutes

## Chef's Notes

This makes a great vinaigrette or marinade. If using as a marinade, make sure to discard the leftovers after marinating. You may want to set some aside, in advance, to use as a delicious dipping sauce after cooking.

These fresh flavors go very well with chicken, pork, beef and seafood.

## Making the Vinaigrette

To start the vinaigrette, first crush the garlic, along with the salt, to form a paste. Place into a bowl. Then add the marmalade through to the lemon juice. Next, remove the leaves from the cilantro and finely chop. Add it to the mixture and whisk again.

## Step 1: Making the Vinaigrette

- 3 garlic cloves
- 1 tsp sea salt
- 1/4 cup thin-rind orange marmalade
- 1 tbsp honey
- 2 tbsp soy sauce
- 1/8 cup grapeseed or vegetable oil
- 1/2 tsp dried red pepper flakes
- 1 tsp ground coriander
- freshly ground black pepper (to taste)
- 1/2 cup lemon juice
- 1/2 cup coriander leaves