
Fresh Lime Vinaigrette

Adapted from epicurious



Servings: 4

1. On a cutting board, mince the garlic first, then add the salt to the garlic and continue to mince. Set aside for a few minutes.
2. In a tightly lidded jar add all ingredients together including the garlic. Allow to sit at room temp for about 30 minutes before using, so the garlic will mellow a little bit. Taste for acidity and salt - it may need another tetch of oil if it's too sharp.

- 1/2 cup fresh lime juice
- 2 teaspoons kosher salt
- 4 whole garlic clove, finely minced
- 2 teaspoons sugar, or artificial sweetener
- 1/2 teaspoon ground coriander
- 1/2 cup extra-virgin olive oil, or more if needed

Per Serving (excluding unknown items): 260 Calories; 27g Fat (90.6% calories from fat); trace Protein; 6g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 941mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 0 Fruit; 5 1/2 Fat; 0 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com