
Meyer Lemon Vinaigrette

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Servings: 6

1. Whisk ingredients together in a bowl until smooth. Keeps about a week, chilled.
2. MEYER LEMONS: If you don't have them, use regular lemons and replace a bit of the juice with orange juice and/or add a bit more sugar. Meyer lemons are sweeter than regular lemons.

- Zest of 1 Meyer lemon**
- 3 tablespoons Meyer lemon juice**
- 3 tablespoons extra-virgin olive oil**
- 3/8 teaspoon fine sea salt**
- 1 1/2 teaspoons balsamic vinegar**
- 1 1/2 teaspoons mayonnaise**
- 3/4 teaspoon sugar**
- 1 1/2 cloves garlic, minced or smashed**

Per Serving (excluding unknown items): 71 Calories; 8g Fat (94.9% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; trace Cholesterol; 124mg Sodium. Exchanges: 0 Vegetable; 0 Fruit; 1 1/2 Fat; 0 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com