
Herb Mustard Vinaigrette Dressing

Adapted some from: Recipes from a Kitchen Garden, by Renee Shepherd and Fran Raboff



Servings: 8

This will dress a salad for about 8 people - use about 8-9 cups of salad greens of your choice. Add some colorful vegetables (red bell pepper, radishes) and Feta cheese if desired.

1. In the bowl of a blender add the garlic and salt. Blend for 10-15 seconds.
2. Add the Dijon, lemon juice, wine vinegar, sugar and white wine. Blend for another 10 seconds, then slowly drizzle in the olive oil until the dressing emulsifies.
3. Add salt and pepper to taste and the herbs. Blend for 4-5 seconds. Pour into a container and refrigerate for an hour or two. Will keep for a few days.

1 large garlic clove, halved

1/4 teaspoon salt

2 teaspoons Dijon mustard

2 tablespoons fresh lemon juice

1 tablespoon rice wine vinegar, or mild white vinegar

2 tablespoons white wine (I used Vermouth)

1/4 teaspoon sugar

6 tablespoons extra virgin olive oil (I used a Tuscan herb EVOO)

Salt and freshly ground black pepper to taste

2 teaspoons herbs, your choice (I used rosemary, chives, basil) chopped well

Yield: 2/3 cup

Per Serving (excluding unknown items): 95 Calories; 10g Fat (96.2% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 83mg Sodium. Exchanges: 0 Lean Meat; 0 Vegetable; 0 Fruit; 2 Fat; 0 Other Carbohydrates.

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>