

Lemon Oregano Vinaigrette

loosely based on a recipe from The Signature Room at the 95th (Chicago)

Gourmet Magazine, April 2006.

Internet Address:



Rich-tasting, but extra special with the lemon zest.

- 2 cloves garlic, peeled
- 1 1/2 teaspoons lemon zest
- 2 tablespoons fresh lemon juice
- 1 tablespoon distilled vinegar
- 1 1/2 teaspoons Dijon mustard
- 1 1/2 teaspoons honey, mild flavored
- 1/4 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 3 tablespoons extra virgin olive oil
- 2 tablespoons canola oil
- 1 1/2 teaspoons fresh oregano, minced or use 1 T. dried

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

Servings: 8

1. Combine garlic and salt in the bowl of a blender. Blend until garlic is mostly chopped. Turn off and let sit while you collect the other ingredients.
2. Add all other ingredients to the blender bowl except oil and oregano. Blend completely, then slowly pour the oils into the whirring mixture until it thickens. Add minced oregano and blend just one short pulse to mix. Pour into refrigerator-type jar and store in refrigerator until ready to use.

Per Serving (excluding unknown items): 82 Calories; 9g Fat (90.2% calories from fat); trace Protein; 2g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 79mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat; 0 Other Carbohydrates.