Creamy Lemon Citronette

Vinaigrettes and Other Dressings, by Michele Anna Jordan, 2013

Internet Address:



1 small shallot, finely minced

2 medium garlic cloves, finely minced

1 teaspoon lemon zest

2 tablespoons fresh lemon juice

Kosher salt to taste

6 tablespoons extra virgin olive oil

1 tablespoon creme fraiche

1 tablespoon fresh chives, finely minced

Freshly ground black pepper to taste

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

Servings: 6

1. In a jar (with a good seal) place shallot, garlic and lemon zest. Add lemon juice and let sit for 15-20 minutes.
2. Season generously with salt, add olive oil, seal the jar and shake it vigorously. Add creme fraiche and mix or shake again.
3. Add chives, season with pepper, taste again and correct seasonings if needed. It is best served immediately, but will keep for up to 2 days, refrigerated.

ALTERNATES: (1) Lime Cintronette - replace lemon zest and juice with lime zest and juice and use cilantro instead of chives.
(2) Preserved Lemon Citronette - replace lemon zest with a tablespoon of minced preserved lemon peel.

Per Serving (excluding unknown items): 131 Calories; 14g Fat (95.8% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 2mg Cholesterol; 2mg Sodium. Exchanges: 0 Vegetable; 0 Fruit; 0 Non-Fat Milk; 3 Fat.