Whole Lemon Vinaigrette

Internet address: https://www.foodandwine.com/whole-lemon-vinaigrette-8769874
Anna Theoktisto



1 medium lemon, scrubbed
3/4 cup extra-virgin olive oil
1/4 cup mixed fresh tender herbs (such as chives dill, and basil)
2 tablespoons rice vinegar, not sweetened type
1 teaspoon Dijon mustard
1 small garlic clove, smashed
2 teaspoons kosher salt
1/4 teaspoon black pepper

Per Serving (excluding unknown items): 121 Calories; 14g Fat (97.8% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 391mg Sodium; trace Total Sugars; 0mcg Vitamin D; 3mg Calcium; trace Iron; 9mg Potassium; 2mg Phosphorus. Exchanges: .

Carolyn T's Blog: tastingspoons.com

Servings: 12

Start to Finish Time: 5 minutes

1. Cut off and discard ends of lemon. Cut lemon into quarters and DISCARD THE SEEDS. Transfer lemon to a blender, and process until finely chopped, about 1 minute.
2. Add oil, herbs, vinegar, mustard, and garlic; process until mostly smooth and well combined, 30 seconds to 1 minute. Taste vinaigrette for proper acidity - add more lemon juice or oil to suit your taste. Transfer vinaigrette to a small bowl, and whisk in salt and pepper. Because of the fresh basil, this dressing won't keep very long - at best a couple of days. Store extra vinaigrette in the refrigerator.