

MARGE'S DINER BEST EVER VINAIGRETTE

This is the house dressing at Marge's Diner. It is a slightly acidic, slightly sweet vinaigrette that is delicate and thick at the same time. Perfect for salad greens, herbs, and vegetables, it compliments creamy dressings on potato and pasta salads, too.

INGREDIENTS

2 Tbsp (30 mL) Dijon mustard
1 Tbsp (15 mL) apple cider vinegar
1 Tbsp (15 mL) sugar
¼ tsp (1 mL) salt
¼ tsp (1 mL) white pepper
½ tsp (2 mL) lemon pepper
1/3 cup (75 mL) full-bodied extra virgin olive oil

INSTRUCTIONS

In a small glass bowl or a measuring cup, add all ingredients but the olive oil. Gently whisk the mixture so that the sugar and salt dissolve slightly.

Slowly add the olive oil, constantly whisking until it the vinaigrette is emulsified.

Taste for acidity, and add a bit more olive oil or sugar to balance the flavour. Consider adding a bit more salt, or tiny bits of vinegar to adjust to your taste.

To make a creamy version, add one teaspoon of Crème Fraîche for each tablespoon of vinaigrette.

Yield: Approximately 2/3 cup (158 mL)