

LEMON VINAIGRETTE

This delicious salad dressing is actually an emulsion. An emulsion is the attempt to combine 2 substances which are incompatible with each other, like oil and water. With good technique and vigorous mixing things turn out well, but over time nature catches up and emulsions tend to separate, so don't plan on saving leftovers, just make some more fresh if you like. This is a great salad dressing on its own, but goes especially well with crab cakes and a salad of spinach baby greens.

INGREDIENTS:

½ cup Olive Oil
3 Tablespoons Lemon Juice
1 Tablespoon Shallot, minced
1 ½ Tablespoon Dijon Mustard
½ teaspoon Lemon Peel, grated
½ teaspoon Sugar
¼ teaspoon Salt
¼ teaspoon Pepper

DIRECTIONS:

In a medium bowl, mix together all of the ingredients EXCEPT the olive oil, salt, and pepper. Stir to combine.

With a good whisk, pour the olive oil into the bowl as slowly as possible, drops at a time if you can, whisking vigorously until everything has been incorporated or your arms can't take it anymore. Just before you are exhausted, taste the sauce and add salt and pepper as necessary to taste. Continue to whisk until exhaustion occurs or you get hungry, whichever comes first. OK, you can use a blender if you want...it's much easier, but can be sort of messy since you need an opening to pour the olive oil into. This dressing does not have enough volume to use in a food processor unless you triple it at least...so you need to decide how big your party is. Makes about ¾ cup with the recipe as printed.