

GREETINGS FROM

ZINGERMAN'S

MAIL ORDER

mo's basic vinaigrette

I make this at home a couple of times a week rather than bottled salad dressing. It's super quick—maybe two minutes at most, shorter than it'll take you to read this—and tastes a lot better. The main ingredients are always the same but I add different combinations of optional additions to keep things interesting.

Main Ingredients

One teaspoon vinegar
Two or three teaspoons extra virgin olive oil
Pinch of natural sea salt
A couple grinds of Tellicherry black pepper

Optional Additions

A bit of finely chopped shallot
A tiny bit of finely chopped fresh garlic
Mustard, usually dijon
Red pepper, like marash or urfa
Herbs, like chives, chervil or thyme
Small squeeze of citrus

Instructions

Splash the vinegar in a bowl with the salt and pepper and let the salt dissolve. Whisk in any optional additions with fork tines or a small whisk. Now a bit of acrobatics. Drizzle oil with one hand while whisking with the other. Stop short and taste. If it's too tart add some more oil.

Serving

Make the vinaigrette before you eat and dress the greens immediately before they go to the plate. If you need to wait a bit between making the vinaigrette and dining, you can cross the serving utensils in the bowl and lay the greens on top so they don't soak and wilt.

Mix your fresh, dry greens directly in the bowl with your hands. If you like it peppery, finish with another grind of Tellicherry pepper.

Serves 2-4, depending on how well dressed you like your salad.

Enjoy!

Mo

