

A Lemon Vinaigrette

A very, very good dressing that I think is especially suited to some new spring greens! Try it, I think it will become a favourite of yours too!

Makes Approximately 1/2 Cup

1/2 clove garlic, smashed
1 1/2 tsp. lemon zest, finely grated
2 Tbsp. fresh lemon juice
1 Tbsp. white wine vinegar
1 1/2 tsp. Dijon mustard
1 1/2 tsp. mild honey
1/4 tsp. salt
1/4 tsp. freshly ground black pepper
3 Tbsp. EVO
2 Tbsp. canola oil
1 1/2 tsp. chopped fresh oregano

Put everything into the blender except the EVO. Blend well; with the blender running, slowly drizzle in the EVO until everything is well combined. Transfer to a bowl and add the oregano and salt & pepper to taste. Store in fridge until ready to use.