



Home-Made Lemon Vinaigrette

By Chef Veera Gaul, Ph.D.



Ingredients

(* indicates my preferred ingredients – see notes for alternatives)

- 1 medium lemon
- ½ cup- ¾ cup O&V [Unflavored EVOO](#) *
- 2 tablespoons fresh basil leaves
- 2 tablespoons dill or tarragon leaves
- 2 tablespoons O&V [Marc de Champagne vinegar](#) *
- 2 garlic cloves, slightly smashed
- 1 teaspoon honey or **Runamok Sugarmakers Cut Maple Syrup** *
- 1 teaspoon Dijon mustard or O&V [Garlic Mustard](#) *
- 1 teaspoon kosher salt (more to taste)
- Fresh cracked pepper to taste

Preparation

Scrub the lemon well, then cut off the two ends and discard them. Quarter the lemon and remove any seeds. Transfer to a food processor and pulse 15-20 times till roughly chopped. Check to ensure you have removed all seeds.

Add the garlic, herbs, vinegar mustard, maple syrup and salt. Pulse another 10-15 times till well processed. Add the EVOO and process again until mostly smooth.

Check the salt, and add more to taste. Add fresh cracked pepper to taste.

Serve over your favorite salad or seafood. Place leftovers in an airtight container and drizzle a little more EVOO to cover the top (to slow oxidation). Place in the refrigerator and use within one week.

Serves 10-12

Active time 10 minutes Total Time: 10 minutes

Notes

* A good, slightly grassy [Unflavored EVOO](#) adds wonderful depth to this dressing. As with any simple recipes, the quality of the ingredients will make a huge difference.

I love the slight garlicky flavor of the [Garlic Mustard](#), but a good Dijon will work well too. The crisp, light [Marc de Champagne vinegar](#) is a perfect balance but you can use a good quality rice wine vinegar or [White Balsamic](#) as well.

Keep it vegan by using the recommended **maple syrup**, but honey is a good non-vegan substitute. Both work as a nice counterpoint to the tart ingredients.

All highlighted products are available at [Oil & Vinegar stores](#)

Categories: Vinaigrette, Soups & Salads, Seafood, Condiment, Unflavored EVOO, Garlic Mustard, Marc de Champagne vinegar, White Balsamic, Runamok Maple Syrup, Home Made Dressing, whole Lemon dressing