

Mustard Herb Vinaigrette

By Margaret Dickenson,
Ottawa, Canada

Because of the mellow (versus sharp) full-bodied flavour, this vinaigrette is outstandingly popular and versatile. Drizzle it over salads of all kinds, beef carpaccio, cooked cold vegetables, vegetable purees and seafood - - - the list is on-going! I whisk this recipe together by the litre.

¾ cup	salad oil	190 mL
¼ cup	olive oil	60 mL
¼ cup	vinegar	60 mL
2 tbsp.	lemon juice	30 mL
1 ¼ tbsp	sugar	20 mL
1 tbsp	chopped fresh dill	15 mL
1 tbsp	chopped fresh parsley	15 mL
1 ½ tsp	mustard powder	7 mL
1 ½ tsp	finely chopped fresh garlic	7 mL
1 ½ tsp	salt	7 mL
1 tsp	crushed black peppercorns	5 mL

Makes 1 ½ cups or 375 mL

In a medium size bowl, whisk ingredients together well. Store vinaigrette refrigerated in well sealed glass jars.* Whisk/stir well before using.

*If stored properly, Mustard Herb Vinaigrette retains its quality for weeks.