

Lemon Oregano Vinaigrette

Author: loosely based on a recipe from The Signature Room at the 95th (Chicago)

Source: Gourmet Magazine, April 2006.



*Carolyn T's
Cookbook*

Servings: 32

Yield: 2 cups

Description: Rich-tasting, but extra special with the lemon zest.

1. Combine garlic and salt in the bowl of a blender. Blend until garlic is mostly chopped. Turn off and let sit while you collect the other ingredients.
2. Add all other ingredients to the blender bowl except oil and oregano. Blend completely, then slowly pour the oils into the whirring mixture until it thickens. Add minced oregano and blend just one short pulse to mix. Pour into refrigerator-type jar and store in refrigerator until ready to use.

- 6 cloves garlic, peeled**
- 62 tablespoons lemon zest**
- 1/2 cup fresh lemon juice**
- 1/4 cup distilled vinegar**
- 2 tablespoons Dijon mustard**
- 2 tablespoons honey, mild flavored**
- 1 teaspoon salt**
- 1 teaspoon freshly ground black pepper**
- 3/4 cup extra virgin olive oil**
- 1/2 cup canola oil**
- 2 tablespoons fresh oregano, minced or use 1 T. dried**

Blog: Carolyn T's Blog:
<http://tastingspoons.com>

Per Serving (excluding unknown items): 89 Calories; 9g Fat (82.8% calories from fat); trace Protein; 4g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 79mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat; 0 Other Carbohydrates.