



Herb Vinaigrette

By Refettorio Harlem's Culinary Manager Elizabeth

"This is a great recipe to use up any herbs you might have lying around. You can use any herbs you want to use up here such as basil, rosemary, thyme, parsley, mint, tarragon or chives."

INGREDIENTS

- 1 clove garlic, grated
- Juice and zest of 1 lemon
- 1 cup fresh herbs, rough chopped
- 2 tsp dijon mustard
- 2 tsp honey
- 1 tsp salt
- ¼ tsp freshly ground black pepper
- ¼ cup sherry vinegar
- ⅔ cup olive oil
- 1 shallot, minced

Yield: 1 ¼ cups

METHOD

Blend the first 8 ingredients in a food processor or blender until thoroughly mixed.

Slowly stream in olive oil while blending to form an emulsion.

Stir in shallots by hand and store in the refrigerator for up to a week in an airtight container.

Portion: Serves 4