

## BLUEPRINT: VINAIGRETTE



OIL + ACID + SALT + AROMATICS

### TIPS

- Rules are made to be broken. Play with proportions depending on your choice of acid.
- Get your gear ready: A bowl, whisk, knife and cutting board will do the trick.
- Order is important: Macerate alliums in the acid, then add any additional ingredients. Finish with fresh herbs and oil.
- It's an art, not a science: Taste and salt as you go.
- Let the dressing sit for a bit, and season the greens (yes, the greens) before dressing.
- Don't drown the greens!

### MAKE IT SIMPLE



4 tbsp olive oil +  
3 tsp red wine vinegar +  
thinly sliced shallots +  
1 tsp Dijon mustard +  
¼ tsp freshly ground pepper

### MAKE IT SWEET



3 tbsp olive oil +  
4 tbsp sherry vinegar +  
1 garlic clove, smashed +  
2 tbsp honey +  
½ tsp orange zest +  
2 tsp poppy seeds

### MAKE IT THICK



4 tbsp olive oil +  
2 tbsp lemon juice +  
2 tbsp tahini +  
2 tsp water +  
2 tbsp fresh dill +  
¼ tsp cumin seeds, toasted  
and crushed

### MAKE IT SPICY



½ tsp sesame oil +  
2 tbsp lime juice +  
2 tbsp rice wine vinegar +  
2 tbsp fish sauce +  
¼ c cashews, toasted  
and chopped +  
1 Thai chile, thinly sliced

### MAKE IT COMPLEX



2 tbsp olive oil +  
1 tbsp white wine vinegar +  
½ c Greek yogurt +  
1 charred poblano, seeded and peeled