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| VINAIGRETTE BASICS |
| In a pint size mason jar or small mixing bowl:**COMBINE A SWEETENER, EMULSIFIER, ACID, & FAT***- - - Then - - -***SEASON WITH SALT & PEPPER TO TASTE** |

Serves 4+

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| **Sweetener** |  | 4 tsp |  | Honey, simple syrup, agave, etc. |
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| **Emulsifier** |  | 2-4 tsp |  | Dijon mustard, stone-ground mustard, Greek yogurt, sour cream, mayonnaise |
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| **Acid** |  | 4 tsp |  | Vinegars or juice of fresh citrus |
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| **Fat** |  | ½ cup |  | Olive oil, avocado oil, or other oil of choice |
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| **Herbs & Aromatics** |  | 1-2 tsp |  | Basil, oregano, thyme, rosemary, sage, tarragon, chives, parsley, shallot, garlic, etc. |

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| august | Olive oil, champagne vinegar, honey, stone-ground mustard, Greek yogurt, fresh basil, salt & pepperServe with a salad of butter lettuce, grilled chicken, blue cheese, roasted corn, cherry tomatoes, and fresh basil |
| modena | Olive oil, balsamic vinegar, honey, Greek yogurt, Dijon, fresh garlic, fresh thymeServe with a salad of steak, roasted delicata, crumbled goat cheese, sunflower seeds |
| bee’s knees | Olive oil, fresh lemon juice, honey, Greek yogurt, fresh thyme, salt & pepperServe with a salad of romaine, grilled chicken, chopped apple, candied pecans, parmesan  |

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| a kitchen and an apprentice*June 2023* |