



Vinaigrettes

Delicious over your favorite greens, roasted and steamed vegetables or dipping.

The most favored ratio used for making vinaigrettes seems to be 3:1; 3 parts oil to 1 part vinegar.

This is commonly used for pungent vinegars such as Zinfandel and Champagne wine vinegars as well as the sweeter balsamics.

If you prefer a more pronounced sweet or tart vinegar presence or if your objective is to use less oil for dietary reasons, a 2:1 ratio might suit your flavor sensibilities.



Hints

- *Be sure to use anything except an aluminum bowl for mixing vinaigrette to avoid a metallic taste. Always whisk oil into vinegar in a slow, steady stream to emulsify completely.*
- *Or, place all ingredients in a clean, dry jar, put the cap on tightly and shake like crazy until emulsified.*
- *Your vinaigrette will be good for up to two weeks in the refrigerator when using dried herbs; one week when using fresh herbs.*

Enjoy experimenting with different ratios and pairings until you create a personal favorite!

to taste, to enjoy, to savour

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