

Vinaigrette

Courtesy of Julia Child



Yield: about 2/3 cups, serving 6 to 8

Ingredients:

1/2 Tbs. grated onion
1/2 Tbs. Dijon-type mustard
1/2 Tbs. freshly squeezed lemon juice
1/2 Tbs. wine vinegar
1/4 tsp. salt
Freshly ground pepper to taste
1 Tbs tomato paste –Use tomato paste from a tube for a fresher taste.
1/3 to 1/2 cup excellent olive oil, or other fine, fresh oil
(Always add the oil last)

Instructions:

Mix the ingredients together one of two ways...you choose.

Method #1 – shake all the ingredients together in a screw-topped jar

Or

Method #2 – mix all the ingredients together in a medium bowl as follows:

1. Stir the grated onion together with the mustard and the salt.
2. Whisk in the lemon juice and vinegar until well blended.
3. Whisk in the oil by droplets to form a smooth emulsion
4. Beat in freshly ground pepper.

Taste (dip a piece of the salad greens into the sauce) and correct seasoning with salt, pepper, and/or drops of lemon juice.