

Lemon Ginger Vinaigrette with Dill

Author: Adapted from Foster's Market, Durham NC



1. Be sure to zest the lemon before you juice it!
2. Combine the vinegar and lemon juice, then add zest, ginger, dill and both oils.
3. Taste the dressing and add the sugar if desired and adjust the dressing with more oil if necessary.

2 tablespoons white wine vinegar
zest of one lemon
3 tablespoons fresh lemon juice
1 tablespoon fresh ginger, grated
1 tablespoon fresh dill
1/4 cup canola oil
2 tablespoons olive oil, or more to taste
1/2 teaspoon sugar, optional
salt and pepper to taste

Serving Ideas: Would be nice on a cold green bean salad, or beets, or even potatoes (but don't use the sugar then).

Per Serving (excluding unknown items): 125 Calories; 14g Fat (95.3% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 0 Vegetable; 0 Fruit; 2 1/2 Fat; 0 Other Carbohydrates.

Carolyn T's Tasting Spoons blog:
<http://tastingspoons.com>