



WILD HERB VINAIGRETTE

YIELDS 12 OZ

Ingredients

- 1 tablespoon chopped garlic
- $\frac{1}{2}$ cup loosely packed mixed herbs, stems removed-- ex: lambsquarters, horseweed (no more than $\frac{1}{8}$ cup), oregano, basil, parsley, cilantro, chives, scallion, mint, bergamot, arugula, lemon balm
- 1 tablespoon creole mustard
- $\frac{1}{2}$ teaspoon pepper
- 1 tablespoon salt
- $\frac{1}{2}$ cup apple cider or white wine vinegar
- 6 oz. grapeseed oil

Directions

- Roughly chop the herb mixture.
- Combine all ingredients except oil in a blender or food processor.
- Puree until herbs are finely chopped but not completely pureed (we want to see flecks of herbs in the dressing!)
- With the blender or food processor running, slowly drizzle in oil to create smooth emulsion.