

Lavender~Infused Vinaigrette



The light and subtle lavender flavor in this vinaigrette makes it a perfect salad dressing for dinner on the back deck

Serves 12

1/2c organic dried lavender petals*

1/2c lavender vinegar

1 small bottle (12.75 oz) Alessi White Balsamic Vinegar

1 shallot, finely minced

1 garlic clove, peeled

1t Dijon mustard

1/8t salt

1c olive oil

salt and pepper

Place dried lavender petals in large wide mouth jar with tight fitting lid. Add entire bottle of white balsamic vinegar. Cover tightly with lid and let sit 2~3 weeks at room temperature. Shake bottle every few days but keep tightly covered. The longer the lavender is in the vinegar, the stronger the flavor will be.

Using a fine mesh sieve lined with paper towel, strain vinegar into a bowl, pressing solids trapped in paper towel to remove all vinegar. This is your lavender vinegar that can be kept, tightly covered, for at least 3 months.

To make vinaigrette dressing: place garlic and salt on cutting board and chop until the garlic is a thick paste consistency. Place garlic in a non~reactive bowl, add vinegar, shallot and Dijon. Whisk well. Add olive oil in a slow and steady stream, whisking constantly, until an emulsion forms. Taste and adjust seasonings.

Cover and keep refrigerated for up to 2 weeks.

* Lavender can be purchased at Herbs & Spice in Findlay Market or you can purchase online at: https://shopping.herbsspice.com/store/comersus_viewItem.asp?idProduct=399

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