

SIMPLE VINAIGRETTE

½ cup of olive oil, extra-virgin if you have it
¼ cup red wine vinegar
1 tablespoon minced shallots (optional)
1 tablespoon
1 tablespoon Dijon mustard
1 teaspoon sugar
Salt and pepper to taste

The traditional method for making vinaigrettes requires that you combine all the ingredients except for the oil in one bowl, and that you then gradually whisk in the oil. I have found that when making less than 1 cup of a vinaigrette, you can achieve the same result by combining all the ingredients, including the oil, in a small jar with a tight-fitting lid (like an old jelly jar), and then shaking vigorously for about a minute. If you don't use all the vinaigrette at once, you can save the remainder in the jar you mixed it in, and then shake again before using again. The vinaigrette will keep for about a week.

This week both scallions and garlic scapes will be included in our pick up. One tablespoon of minced scapes or minced scallions (combining both white and green parts) would make a fine addition.

Makes about ¾ cup.