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### **White Wine Vinaigrette**

*Makes about 1/3 cup*

*Savory, Tangy, Tart, Fragrant*

Here is one of the world's classic salad dressings, welcome on almost any kind of green salad and on a host of other dishes as well. Because there are so few ingredients, their quality determines the success or failure of the dressing; it is essential to use the best ingredients available. Use the smaller amount of olive oil if you prefer a boldly tart vinaigrette; for a milder vinaigrette, use the full 4 tablespoons. For the lemon juice, let the flavor of the vinegar guide you. Some white wine vinegars are suave and complex, while others have either an unpleasant sharpness or what I call "holes," gaps in flavor that lemon juice will usually fill; lemon juice will also smooth the sharpness in most instances.

1 small shallot  
1 tablespoon best-quality white wine vinegar, such as Banyuls  
1 teaspoon freshly squeezed lemon juice, or as needed  
Kosher salt  
3 to 4 tablespoons extra-virgin olive oil  
Black pepper in a mill

Put the shallot in a small bowl, add the vinegar and lemon juice, and season with salt. Let sit for 15 to 20 minutes.

Use a fork to mix in the olive oil. Season with several turns of black pepper. Taste, and correct for salt and pepper as needed. Use immediately.

#### **VARIATIONS:**

**Garlic Vinaigrette:** Add 2 minced garlic cloves with the shallots.

**Parsley Vinaigrette:** Add 1 tablespoon minced fresh Italian parsley after adding the olive oil.

**Simple Mustard Vinaigrette:** Stir 2 teaspoons Dijon mustard into the shallot-and-vinegar mixture before adding salt.

**Caper Vinaigrette:** Rinse 1 tablespoon capers, chop them, and add along with the shallots.

**Spiced Vinaigrette:** Add about 1 teaspoon of an individual spice or herb. The best choices with this vinaigrette are ground coriander, cardamom, celery seeds, chervil, fennel seeds or pollen, and mustard seeds; good herbs to use are fresh chervil and tarragon, chopped.

**Raspberry Vinaigrette:** Replace the white wine vinegar with raspberry vinegar, preferably low acid (5 to 6 percent, no higher) and add a pinch of sugar along with the salt. If the raspberry flavor is too mild, add another pinch of sugar, not to make it sweet but to heighten the raspberry flavors.

**BEST USES:** Green salad; tomato salad; sliced cucumbers; onion salad; jasmine rice salad; grilled peach and burrata salad; sautéed fish; grilled shrimp with parsley; warm potato salad.