

The logo for Whisk features the word "Whisk" in a white, serif font on a dark red banner. Below the text is a white graphic of a whisk.

— QUALITY KITCHENWARE —
COOKING CLASSES & CULINARY INSPIRATION

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*Recipes from **Vinaigrettes and Other Dressings** by Michele Anna Jordan. Copyright 2013. Published by Harvard Common Press, Boston, MA. Reprinted with permission of the publisher. All rights reserved.*

Ginger-Mustard Vinaigrette

Makes about 1 cup

Sweet, Fragrant, Spice, Hot

I tend to make coleslaw at least once a week, using whatever vegetables I find at the farmers' market. There's always cabbage and red onion; other options include carrots, fennel, radishes, Brussels sprouts (yes, raw), green onion, celery, jicama, celery root, sunchoke, apples, raspberries, blueberries, and more, depending on the season. I slice everything (except berries) using my KitchenAid food processor's thinnest slicing blade, and I vary the dressings. This one is in regular rotation, and when I use it I add a couple of big handfuls of chopped cilantro.

This dressing is also delicious with pork, especially pork tenderloin. Use it as a marinade when the meat will be oven roasted and then add more after it has been sliced and presented over couscous studded with golden raisins, roasted pistachios, pomegranate arils, and chopped cilantro.

1 shallot, minced
1/2 serrano chile, minced (optional)
2 garlic cloves, pressed
2 tablespoons apple cider vinegar or rice wine vinegar
2 tablespoons freshly squeezed lime juice, plus more to taste
1 tablespoon grated fresh ginger
1 tablespoon sugar
Kosher salt
1 tablespoon Dijon mustard
2/3 cup mild extra-virgin olive oil,
or 1/3 cup roasted peanut oil and 1/3 cup mild olive oil
Black pepper in a mill

Put the shallot in a medium bowl, add the chile (if using), garlic, vinegar, and lime juice, and let sit for a few minutes.

Stir in the ginger and sugar, season with salt, and stir in the mustard. Using a small whisk or a fork, pour in the olive oil, mixing as you do. Add several turns of black pepper.

Taste, and correct for acid and salt as needed. Use within 30 minutes or refrigerate, covered, for up to 2 days.

BEST USES:

Vegetable slaw; noodle salad; seafood salad; chicken salad; grilled shrimp over greens; rice, pomegranate, and red onion salad.