

Buttermilk Herb Vinaigrette

MAKES ABOUT 1/2 CUP

Ingredients

- 4 tablespoons buttermilk
- 2 tablespoons white-wine vinegar
- 1/2 clove garlic, minced
- 1/4 teaspoon coarse salt
- 1/4 teaspoon freshly ground pepper
- 2 tablespoons extra-virgin olive oil
- 1/2 cup fresh herbs, such as chives, parsley, thyme, tarragon, and dill, chopped

Directions

1. Combine buttermilk, vinegar, garlic, salt, and pepper in a bowl.
2. Allow ingredients to macerate for 10 minutes.
3. Slowly whisk in oil until mixture is emulsified.
4. Stir in herbs.
5. Adjust seasoning.