

Sherry-Walnut Vinaigrette

MAKES 1/2 CUP

Some oils, such as walnut, tend to turn rancid quickly; make sure your oil is fresh or store in the refrigerator.

Ingredients

- 2 tablespoons sherry-wine vinegar
- 2 teaspoons freshly squeezed lemon juice
- 1 teaspoon Dijon mustard
- 1 teaspoon coarse salt
- 1/4 teaspoon freshly ground pepper
- 1/4 cup walnut oil
- 2 tablespoons fresh flat-leaf parsley, finely chopped

Directions

1. Combine vinegar, lemon juice, mustard, salt, and pepper in a bowl.
2. Let ingredients macerate for 10 minutes.
3. While whisking, slowly add oil, until mixture is emulsified.
4. Stir in parsley.
5. Adjust seasoning.