



today's main ingredient

A  LOCAL FOOD PODCAST



Garlic Scape Vinaigrette

From www.thespruceeats.com

INGREDIENTS

2 garlic scapes, coarsely chopped
2 green onions, coarsely chopped
1 teaspoon honey
2 teaspoons Dijon mustard (or spicy brown)
1/4 cup red wine vinegar (or white wine or apple cider)
1 Tablespoon lemon juice
Salt and freshly ground black pepper to taste
1/2 cup extra-virgin olive oil

STEP 1 – In blender or food processor, add all ingredients except for olive oil and blend until smooth.

STEP 2 – With machine still running on low, slowly add olive oil until blended. Lasts up to a week in the refrigerator.

Variations include adding yogurt, buttermilk, sour cream, or feta to make it creamy; or make it Green Goddess by adding yogurt, herbs and avocado!