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Mustard Vinaigrette

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The mustard and the vigorous whisking make a very thick dressing. When applied to warm foods, it immediately thins. Use this robust dressing with warm beans (dried or fresh), grated celery root, steamed potatoes, grilled fennel, broccoli, and cauliflower. Makes about 1/2 cup.

From Vegetarian Cooking for Everyone by Deborah Madison

- 2 T. aged red wine vinegar, sherry vinegar, or fresh lemon juice
- 2 shallots, finely diced
- 1 garlic clove, minced
- salt and freshly milled pepper
- 1 T. Dijon mustard
- 2 T. creme fraiche or sour cream
- 1/3 cup extra virgin olive oil
- 2 T. snipped chives
- 1 T. chopped parsley
- 3 T. capers, rinsed

Combine the vinegar, shallots, garlic, and 1/4 teaspoon salt in a small bowl. Let stand for 15 minutes, then vigorously whisk in the mustard, creme fraiche, and oil until thick and smooth. Grind in a little pepper, then stir in the herbs and capers. Taste and adjust the seasonings if needed.

