

## **Recipe for Preserved Lemon Vinaigrette**

It yields about 1 ¼ cup and will last in the fridge for about a week or longer. The preserved lemons are very salty, so add salt sparingly as needed. Do not rinse the preserved lemons.

1 generous TBS chopped shallots  
a dash of black pepper  
1 generous TBS chopped preserved lemon  
2 TBS honey  
½ tsp. mustard  
½ cup lemon juice  
1 cup neutral oil canola oil  
½ cup sunflower oil

Add shallots to the preserved lemon, honey and mustard to a mixer. I used my Vitamix. Puree the mix until everything is smooth. Slowly add the oil, creating a stable emulsification. Stir in the pepper and season with additional salt and honey if necessary.

*Guten Appetit!*

Recipe from the Bravas Restaurant in Healdsburg, CA

Adapted by [sunnycovechef.com](http://sunnycovechef.com)