

Green Garlic Vinaigrette

Ingredients:

- 1 bunch green garlic
- Juice from 1 whole large lemon (approximately 3-4 tablespoons)
- ½ c. olive oil
- ½ tsp. salt
- ¼ tsp. Black pepper

Method:

1. Grill the garlic to soften the texture and mellow the pungent garlic flavor. To grill, toss gently with 1-2 Tbsp. olive oil, and sprinkle with salt and pepper. Grill on a preheated grill (medium heat) for 2-3 minutes before turning with tongs, turn so all sides of the garlic get slightly browned and softened, about 6 minutes total.
2. Chop up the grilled garlic, white parts and tender green parts. Discard any tough green parts (you should have approximately 1 cup chopped grilled garlic). Add to a small bowl with lemon juice, salt and pepper. Drizzle in olive oil while whisking.

Recipe tip:

- Ingredient amounts are to taste. If vinaigrette is too sour/lemony, add a little more olive oil and whisk again.
- Use this vinaigrette for more than just salad! Use it to top roasted veggies, on pasta, as a flavorful sandwich topper, even drizzle on top of pizza!



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