

Lemon-Cumin Vinaigrette

INGREDIENTS:

1-small shallot, minced
1/4 C. fresh lemon juice
1/8 C. Apple Cider Vinegar
2 tsp. Organic White Jalapeño Mustard
1 tsp. Kosher or sea salt
1 C. olive oil & canola oil, blend
2 tsp. toasted ground cumin
1-2 Tblspn simple syrup

METHOD:

Mince shallot and place in a small non-reactive bowl with the lemon juice & apple cider vinegar. Allow the shallots to macerate for 10-15 min. before adding the remaining ingredients. This process reduces the harsh flavor of the shallots and results in a milder flavor. Add the salt & mustard and whisk until salt is dissolved. Slowly add the oil blend, whisking until slightly emulsified. Add cumin & simple syrup to taste. Serve on a fresh spinach salad or greens of your choice!



3065 W. 4th St., Reno, NV 89523 phone 775.323.3200 fax 775.323.3391

Chef/Owner: Natalie Sellers