

Gnome Cooking

LEMON VINAIGRETTE

Salt and pepper

$\frac{1}{4}$ cup juice from 2 lemons

1 tablespoon Dijon mustard

1 tablespoon honey

1 garlic clove, minced

$\frac{3}{4}$ cup extra-virgin olive oil

1 tablespoon finely chopped fresh chives

Combine lemon juice, mustard, honey, garlic, $\frac{1}{2}$ teaspoon salt, and $\frac{1}{4}$ teaspoon pepper in bowl. Slowly whisk in oil to emulsify. Stir in chives.

Serve on cold, cooked vegetables, greens, even cold salmon!

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