



### BASIC SUNDAY-SALAD DRESSING

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| 2 tablespoons lemon juice   | 1 teaspoon Dijon mustard                     |
| 1 teaspoon red-wine vinegar | $\frac{1}{3}$ cup extra-virgin olive oil     |
| 1 shallot, minced           | Kosher salt and freshly ground black pepper. |

Combine the lemon juice, vinegar, shallot and mustard in a small bowl. Slowly whisk in the olive oil until the dressing emulsifies. Add salt and pepper to taste. Whisk again before dressing salad. *Serves 4.*

### SLIGHTLY CREAMIER SUNDAY-SALAD DRESSING

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| 2 tablespoons red-wine vinegar | 1 shallot, minced                            |
| 1 teaspoon mayonnaise          | $\frac{1}{3}$ cup extra-virgin olive oil     |
| 1 teaspoon Dijon mustard       | Kosher salt and freshly ground black pepper. |

Combine the vinegar, mayonnaise, mustard and shallot in a small bowl. Slowly whisk in the olive oil until the dressing emulsifies. Season to taste. Whisk again before dressing salad. *Serves 4.*

### ITALIANATE SUNDAY-SALAD DRESSING

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| 1 tablespoon lemon juice                    | $\frac{1}{3}$ cup extra-virgin olive oil     |
| 2 tablespoons good-quality balsamic vinegar | $\frac{1}{4}$ cup grated Parmesan            |
| 1 clove garlic, minced                      | Kosher salt and freshly ground black pepper. |
| Scant handful basil leaves, chopped         |  |

Combine the lemon juice, vinegar and garlic in a small bowl. Add the basil and stir to combine. Slowly whisk in the olive oil until the dressing emulsifies. Add the cheese and whisk again. Season to taste. Whisk again before dressing salad. *Serves 4.*

### BIG COUNTRY SALAD

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| $\frac{1}{4}$ pound slab bacon, cut into 1-inch-long lardons | 2 teaspoons Dijon mustard                            |
| $\frac{1}{2}$ cup fresh bread crumbs                         | $\frac{1}{3}$ cup extra-virgin olive oil             |
| 1 tablespoon lemon juice                                     | $\frac{1}{4}$ cup good-quality blue cheese, crumbled |
| 2 tablespoons red-wine vinegar                               | Kosher salt and freshly ground black pepper          |
| 1 clove garlic, minced                                       | 1 head romaine lettuce.                              |

1. Fry the bacon over medium heat until almost crisp. Remove with a slotted spoon and set aside. Reserve a splash of bacon fat.
2. Return bacon pan to heat and add the bread crumbs, tossing until just golden. Remove from pan and reserve.
3. Combine the lemon juice, vinegar, garlic and mustard in a small bowl. Slowly whisk in the olive oil and reserved bacon fat until dressing emulsifies. Add a tablespoon of blue cheese and whisk again. Season to taste.
4. Roughly chop the lettuce and put in a salad bowl. Add bread crumbs and remaining cheese, then the dressing. Toss to mix. Serve immediately. *Serves 4.* ♦