

ROASTED LEMON VINAIGRETTE

(from Gretchen's kitchen)

1 lemon (*Meyer, if available*)
1 tsp + 3 Tbs olive oil (divided)
1 clove garlic, unpeeled
1 tsp Dijon mustard
2 tsp honey
1/4 tsp salt
freshly ground black pepper to taste

Wash the lemon, cut it in half, remove the seeds with the tip of a knife. Rub the lemon halves and the garlic clove with 1 tsp of the olive oil, place in a small baking dish and roast in a 400F oven for 25-30 minutes, until the lemon starts to get brown at the edges. Remove from the oven, and as soon as it is cold enough to handle, squeeze the juice and the pulp in a small bowl.

Add the mustard, honey, salt, and pepper, and use a whisk to mix it all well. Remove any large bits of white pulp, if present. Add the remaining 3 Tbs. of olive oil, slowly at first, then drizzle it as you continue to whisk, forming an emulsion. Adjust the seasoning.

Serve over salads, steamed veggies, roasted veggies, grilled fish, chicken, or pork. Use your imagination, and have fun with it!