

# MAPLE, MUSTARD & SCALLION VINAIGRETTE

1	cup	Light Olive Oil
1/2	cup	Maple Vinegar
1	Tbsp	Maple Syrup
1	Tbsp	Brown Mustard
1	each	Scallions, sliced thin
1	tsp	Black Pepper
1	tsp	Salt

EQUIPMENT: medium sized non-reactive bowl, whisk or stick blender.

Combine all of your ingredients except the scallions in your bowl and whisk or blend them together. Taste your vinaigrette for seasoning and acidity and adjust to your preferences. We like our vinaigrettes on the more acidic side, if needed you can add more olive oil in 1 or 2 tablespoon increments to suit. After the dressing has been blended and seasoned, stir in the scallions and taste again. Do not be afraid to add a dash more Maple Syrup, a pinch of chili flakes or a splash of soy sauce. Store the Maple vinaigrette in the fridge, for up to 2 weeks. We love this smartly balanced vinaigrette on hearty farmers market spring greens and as part of an impromptu pan sauce for seared fish, chicken and shellfish.

