



## Walnut Shallot Dressing

**Prep time: 5 minutes**  
**4-6 servings**

- **1 shallot, minced (1 to 1 ½ tablespoons)**
- **1 teaspoon sea salt (preferably fleur de sel)**
- **¼ cup good-quality sherry vinegar**
- **3 tablespoons organic walnut oil**
- **¾ cup extra-virgin olive oil**
- **freshly ground black pepper**

- 1. Place the shallot with the salt in a small bowl and let weep for about 3 minutes.**
- 2. Add the vinegar, walnut oil, olive oil, and several grinds of black pepper. Whisk together and adjust seasoning to taste.**

**Note: This dressing will keep for several weeks in the refrigerator.**



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