



**From the Camp Korey Kitchen  
Executive Chef Kim Aue**

## Leek Vinaigrette

Servings: 10      Yield: 1 cup      Degree of Difficulty: Easy

Preparation Time: 20 minutes, Cooking Time: 10 minutes

Recipe Type: Dairy Free, Egg Free, Gluten Free, Sauce, Soy Free, Vegetables, Vegetarian

Tools: Blender or Immersion Blender

### Ingredients:

- 1 leek, white only, thinly sliced
- 1 shallot thinly sliced
- 1 Tbsp oil for sautéing
- ½ cup olive oil
- 3 Tbsp red wine vinegar
- 3 tbl Dijon mustard
- 1 Tbsp honey
- 1 ½ tsp kosher salt
- ½ lemon, juiced

### Procedures:

- 1 Heat 1 Tbsp of olive oil in a sauté pan. Once hot, add the sliced shallots and leeks, Cook stirring often, until they start to turn brown, about 5 minutes.
- 2 Purée shallots, leeks, olive oil, lemon juice, Dijon mustard, red wine vinegar and honey in a blender until smooth; season with salt.

Yes, it's impossibly easy to make vinaigrette from scratch. But that's no reason to do it for every salad.

A glass jar is your best friend here. Instead of whisking together dressing in a bowl, just add everything (including salt and/or pepper, of course) to a jar, cap it closed. It will keep for weeks in the fridge. Just let it come to room temperature, so the oil liquefies, and shake to re-mix.

Author: Kim Aue, Executive Chef at Camp Korey, 12/2015