

Salad Dressing

(Makes about a bottle and a half)

2 Cups Safflower Oil

1 Cup Olive Oil

1 Cup rice vinegar or whatever vinegar

½ lemon – squeeze juice

1 tsp Worcestershire Sauce

1 tsp smoked paprika

1 Tbsp garlic powder

1 Tbsp dried onion flakes

1 Tbsp rosemary, chopped

½ Tbsp tarragon

½ Tbsp chervil or whatever other herbs you like

1 Tbsp anchovy paste

1 Tbsp molasses

½ Tbsp mustard powder

2 Tbsp mayonnaise

¼ Cup grated parmesan cheese, as small as you can make it

Optional:

Pinch of xanthan gum (powder – most supermarkets have it)

3 Tbsp dried tomato flakes (you can get online from Atlantic Spice)

Combine the oil-based stuff and leave it for a few hours to let it infuse – that's the stuff like rosemary, mayo, anchovy, and cheese into the 2 oils.

Ditto for the rest in the vinegar – that's the garlic, onion, lemon, tarragon, and most other herbs.

Whisk the two liquids together and add the xanthan slowly/slightly as you are whisking until the emulsion stays fixed. Note, the xanthan is not necessary if you don't mind shaking the dressing madly before each use. The mayo, molasses, and mustard also help emulsify and stabilize, but the xanthan does the trick better. A little goes a long way.

Store in refrigerator. The 2-oil mix should prevent it from solidifying, but if it does, use less olive oil.