



There's a Chef in My Kitchen, LLC

Cumin Vinaigrette

Makes about 3/4 cup

This is a strong, vibrant vinaigrette. It is as delicious as it is a powerhouse of flavor. Be forewarned, if you don't like cumin you will not enjoy this combination, but if you do you will find an endless variety of uses for this dressing. Some of my favorites include tossing it with oven-roasted vegetables; as a finishing sauce to pan-seared or pan-roasted fish (white-firm varieties take very well to the cumin) or shell fish. Toss in a sturdy salad, shave some Manchego cheese over the greens and top with [Cumin & Coriander Flashed Shrimp](#) for a light, easy meal.

Ingredients:

1/4 cup white balsamic vinegar
2 teaspoons fresh lemon juice
Generous 1 tablespoons ground cumin
3 large garlic cloves, coarsely chopped (about 1 tablespoon)
1 tablespoon hot water
1/2 cup extra-virgin olive oil
Coarse salt and fresh ground pepper, to season

Preparation:

Combine the vinegar, lemon juice, cumin, and garlic in the work bowl of a small food processor fitted with a metal blade. Or, combine the ingredients in a blender. Process until the garlic is finely minced. With the processor running, add the hot water and then the olive oil in a slow stream until an emulsified vinaigrette is formed. Taste. Season with salt and pepper.

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