

Gnome Cooking

MARJORAM LEMON VINAIGRETTE

This dressing is excellent with grilled vegetables!

- 3 tablespoons fresh lemon juice
- 2 tablespoons minced shallot
- 1 tablespoon plus 2 teaspoons chopped fresh marjoram
- 1 teaspoon finely grated lemon peel
- $\frac{1}{4}$ cup plus 3 tablespoons extra-virgin olive oil

Whisk lemon juice, shallot, 1 tablespoon marjoram, and lemon peel in small bowl. Gradually whisk in $\frac{1}{4}$ cup oil. Season vinaigrette with salt and pepper.

Drizzle on warm grilled vegetables, or serve with green salad.

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