

# MIXED LETTUCES WITH SHERRY VINAIGRETTE

SERVES 6-8     Darren Atkins

Stir shallot, vinegar, lemon juice, and mustard in a small bowl and let macerate for at least 15 min. Gradually whisk in oil. You may also stir first 4 ingredients in a jar with a lid, add oil, screw on lid, and shake to combine. Season to taste with salt and pepper.

Toss with mixed lettuces.

## DEEDEE'S NOTES:

- Sherry vinaigrette may be prepared up to a week in advance. Cover and refrigerate. To freshen the flavor of the dressing after a few days, add a squeeze of fresh lime or lemon juice.

## INGREDIENTS

*1 med shallot, minced*

*2 tbsp sherry vinegar*

*1 tbsp lemon juice*

*1 tsp Dijon mustard*

*9 tbsp olive oil*

*Kosher salt and freshly ground black pepper*

*6-8 cups mixed lettuces, your choice*

