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HERBFARM VINAIGRETTE

(Adapted from *The Herbfarm Cookbook*, Scribner, 2000)



HERBFARM VINAIGRETTE

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For one generous cup

1/4 cup aged sherry vinegar
2 tablespoons balsamic vinegar
1 tablespoon coarsely chopped shallot
2 teaspoons Dijon mustard
1/2 teaspoon salt
Freshly ground black pepper, to taste
3/4 cup mild extra-virgin olive oil
Fresh herbs to blend into the dressing: 1 to 2 tablespoons coarsely chopped English or lemon thyme, lovage, mint, oregano, marjoram, or French tarragon; 2 to 4 tablespoons coarsely chopped basil, dill, chervil, or chives; or 2 teaspoons fresh fennel seeds.

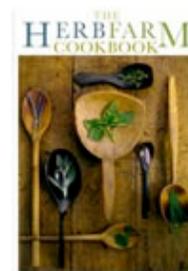
Puree all ingredients except oil and herbs in a blender or food processor. With the machine running, pour in the olive oil in a steady stream. Whisk in fresh herbs.

To prepare in advance: If not using within a few hours, store tightly covered in the refrigerator; it will keep for several weeks. Bring to room temperature and shake or whisk it well before you dress the salad.



Introducing Keith Luce

Keith M. Luce took the helm as executive chef at the Herbfarm on October 1, 2007. Trained in New York at the Rainbow Room, Le Cirque, and La Côte Basque, getting A-list tutorials from the incomparable pastry chef, Jacques Torres, and the dynamic Jean-Jacques Rachou has prepared him perfectly. In 1997, Food & Wine chose Luce as one of America's "Top 10 Chefs." A year later, the James Beard Foundation named him



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