

Shenandoah Vineyards

LEE SOBON'S SALAD DRESSING

4 Cloves Garlic
1 1/2 Tbs Salt
1/8 tsp Pepper
1/3 cup Sherry Wine Vinegar
1/3 cup Shenandoah Sauvignon Blanc or Sobon Estate
Roussane
1 Tbs Dijon Mustard
1 cup Extra Virgin Olive Oil

Grind salt, pepper and garlic together with a mortar and pestle or food processor. Add ground mix and mustard to vinegar and wine. Stir. Add oil, shake well and pour over salad. Toss and serve.

Variations:

Grind 1/4 cup loosely packed tarragon leaves with the garlic, salt & pepper

Grind 1/4 cup fresh oregano leaves with the garlic, salt & pepper.