

Vinaigrette Dressing for Mixed Winter Greens Salad

This vinaigrette incorporates the flavors and health benefits of ginger, turmeric, garlic, and raw vinegar, complementing the mixed winter greens beautifully.

Ingredients

- 2 tablespoons raw apple cider vinegar (or balsamic vinegar)
- 1 teaspoon fresh ginger, grated
- 1 teaspoon fresh turmeric, grated (or ½ teaspoon ground turmeric)
- 1 clove garlic, minced
- 1/4 cup extra virgin olive oil
- Salt and pepper, to taste
- Optional: A pinch of honey or maple syrup (for a touch of sweetness)

Instructions

- **Combine Ingredients:** In a small bowl or jar, combine the raw apple cider vinegar, grated ginger, grated turmeric, and minced garlic.
- **Emulsify:** Slowly whisk in the olive oil until the mixture is well combined. If using a jar, you can simply put the lid on and shake vigorously until emulsified.
- **Season:** Add salt and pepper to taste. If you prefer a slightly sweeter vinaigrette, add a pinch of honey or maple syrup.
- **Taste and Adjust:** Taste the vinaigrette and adjust the flavors as necessary, adding more vinegar for acidity or more oil for richness.
- **Serve:** Drizzle the vinaigrette over mixed winter greens just before serving. Toss gently to coat the leaves evenly.

Notes

- This vinaigrette can be made ahead of time and stored in the refrigerator for up to 2 weeks. Just give it a good shake before using, as the ingredients may separate over time.
- Feel free to add additional herbs or spices to the vinaigrette for more flavor, such as black pepper, dill, or mustard.