

# Lemon sauce / dressing

A sharp lemony sauce / dressing for high flavour salads.

This is an **English**<sup>1</sup> dish.

## Ingredients

2 **FAIRTRADE** lemons

45 ml Zaytoun **FAIRTRADE** olive oil

to taste **FAIRTRADE** freshly ground  
black pepper

45 ml cider vinegar

10 ml french mustard

2 fat cloves garlic

## Method

### Preparation

Zest and juice the lemons, discard the pith and any unused peel.

Skin the garlic cloves.

### Assembly

Pour the lemon zest and juice into a small mixing bowl and add the vinegar, olive oil and mustard. Mix.

Crush the garlic into the juicy mixture.

Allow to stand (in the fridge) for 20 minutes or more before use.

### To serve

Use as a salad dressing for strongly flavoured salads such as European Quinoa Salad<sup>2</sup>.

---

<sup>1</sup><http://www.fairtradecookbook.org.uk/countries/england.htm>

<sup>2</sup>[http://www.fairtradecookbook.org.uk/recipes/european\\_quinoa\\_salad.htm](http://www.fairtradecookbook.org.uk/recipes/european_quinoa_salad.htm)