

BENNINGTON POTTERS

Famous Brasserie Salad Dressing

Some of you may remember we used to have a restaurant next door to the Gristmill, here in Bennington. At the Brasserie restaurant, we served a delicious salad of fresh bibb lettuce with this dressing. Over the years we've received many requests for it.

Our recipe originally called for a raw egg yolk, which we no longer recommend. This version omits the raw egg, making it easier to prepare, while tasting the same as the original recipe.

We still love bibb lettuce with this dressing but it's great with any kind of green salad. It is also wonderful with Salad Nicoise.

INGREDIENTS

- 1 clove peeled garlic
- ¼ tsp dry mustard
- 1 ½ tsp Dijon mustard
- ½ tsp fresh tarragon leaves
- pinch of sugar
- ½ tsp salt (optional)
- 2 tsp lemon juice
- 1 ½ tbsp tarragon vinegar
- ½ c mayonnaise
- ½ c olive oil

1. Using a micro-planer, finely grate the garlic. Alternately, finely chop the garlic with a knife.
2. Combine all of the ingredients except the olive oil in a bowl and whisk until smooth.
3. Add the olive oil and whisk again.

The recipe makes a little over a cup of dressing. Can be kept in the refrigerator for two weeks. Shake before using. If the dressing becomes too thick, you can thin it with a little half and half.