



# Emily's Fresh Lemon Herb Vinaigrette

You can use any soft summer herbs here—and parsley is good in everything. But this is not the place for rosemary or thyme or sage or other stronger herbs.

SOURCE [EMILYRNUNN.SUBSTACK.COM](http://EMILYRNUNN.SUBSTACK.COM) | SERVINGS ABOUT ¾ CUP

1 Place all ingredients except the olive oil and salt in the bowl of a mini food processor and process to combine; with the motor still running, drizzle in the olive oil and process until you have a nice green emulsion. Season with a pinch of salt; taste and adjust. You may want more lemon or vinegar or even a touch more olive oil. This will keep in the refrigerator in a sealed jar for 4 or 5 days.

- 2 tablespoons lemon juice
- Zest of ½ lemon
- 2 tablespoon red wine vinegar
- 1 small shallot, cut up or 1 small garlic clove, cut up
- 1 heaping cup mixed herb leaves and sprigs  
I used basil, mint, dill, parsley, and tarragon
- 1 teaspoon Dijon mustard
- 1 teaspoon honey
- ⅓ cup plus 2 tablespoons olive oil
- Pinch salt