

[Spring Citrus Salad Dressing](#)
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INGREDIENTS:

1/2 cup olive oil
1/4 cup white wine vinegar
1/3 cup freshly harvested herbs, such as lemon balm, lemon thyme (remove leaves from woody stem), lemon verbena, and lemongrass
1 clove garlic
1 Tbs. local honey
1 Tbs. Dijon mustard
2 Tbs. minced shallots
Salt & freshly ground pepper, to taste

DIRECTIONS:

Place all the ingredients into bowl of food processor and pulse until well combined. Store in a sealed container in the refrigerator for up to two weeks.

Serving suggestion: Add fresh sorrel leaves and sliced kumquats directly to the salad to brighten citrus flavors.