

Caper Vinaigrette

This caper vinaigrette is one of the great pleasures at Zov's Bistro. Olive oil is slowly added to the caper mixture until it emulsifies into a rich, thick dressing. It's delicious drizzled over a cobb salad or any mix of leafy greens.

Makes 1 $\frac{2}{3}$ cups

$\frac{1}{3}$ cup red wine vinegar
 $\frac{1}{4}$ cup finely chopped shallots
3 tablespoons capers plus 2 tablespoons juice
3 tablespoons finely chopped fresh Italian parsley
2 tablespoons Dijon mustard
1 large egg yolk
1 teaspoon ground black pepper
1 teaspoon salt
 $\frac{1}{2}$ cup canola oil

Blend the vinegar, shallots, capers and juice, parsley, mustard, egg yolk, black pepper and salt in a blender until almost smooth. Slowly add the oil in a drizzle while the machine is running.

COOK'S NOTES: The vinaigrette will keep for up to 3 days in the refrigerator. Store it in a glass jar with a tight-fitting lid.