



# Lemon Drop Vinaigrette

Makes approx. 1 cup ~ \$2.40

*Technically it's a Citronette but I am partial to the word Vinaigrette.*

## Ingredients

1/4 to 1/3 cup of roasted chicken drippings

Juice and zest of 2 lemons (more if they aren't very juicy)

1/4 cup Extra Virgin Olive Oil – little bit less if you have lots of drippings and some of the fat still in there

2 tsp. Dijon mustard (I like the grainy, but this is optional – if you don't have mustard in your house the dressing is fine without it)

1/2 to 1 tsp. salt

1/2 tsp. pepper

## Directions

1. The bottom layer of your science experiment in your fridge the night after roast chicken dinner is the über flavorful roasty chicken essence – the chicken drippings (not to be mistaken with chicken droppings). They will be a little gelatinous – scrape it into a sauté pan and heat it back to liquid.
2. Dump the warm liquid in a bowl and use a whisk to combine with the lemon juice and zest and the mustard (if you are using it).
3. Then, drizzle in the Extra Virgin Olive Oil slowly, whisking vigorously. Alternatively, dump all the ingredients in a glass jar with a lid and shake like crazy. The dressing has this amazing combination of zesty, zippy lemon pow and complex, hearty depth from the roasty base you started with.

*Recipe courtesy of Erin Wade / Vinaigrette*

More tips & recipes at [www.localorganicmeals.com](http://www.localorganicmeals.com)