

Fresh Lemon-Coriander Vinaigrette

Swick

Makes 1 1/2 cups | Active Time: 10 minutes | Total Time: 10 minutes

Chef's Notes

This makes a great vinaigrette or marinade. If using as a marinade, make sure to discard the leftovers after marinating. You may want to set some aside, in advance, to use as a delicious dipping sauce after cooking.

These fresh flavors go very well with chicken, pork, beef and seafood.

Making the Vinaigrette

To start the vinaigrette, first crush the garlic, along with the salt, to form a paste. Place into a bowl. Then add the marmalade through to the lemon juice. Next, remove the leaves from the cilantro and finely chop. Add it to the mixture and whisk again.

Step 1: Making the Vinaigrette

- 3 garlic cloves
- 1 tsp sea salt
- 1/4 cup thin-rind orange marmalade
- 1 tbsp honey
- 2 tbsp soy sauce
- 1/8 cup grapeseed or vegetable oil
- 1/2 tsp dried red pepper flakes
- 1 tsp ground coriander
- freshly ground black pepper (to taste)
- 1/2 cup lemon juice
- 1/2 cup coriander leaves