



### **Lucca Vinaigrette (Sardi's Café 1933-1945)**

Sardi's was on Hollywood Blvd. A breakfast place in the morning to a nightclub in the evening.

A light dressing for salad that is full of flavor.  
Makes 1 cup (6 servings)

2 tbsp	white wine vinegar
2 tbsp	balsamic vinegar
1 tsp	Dijon Mustard
1 tsp	lemon zest, grated
2/3 cup	canola oil
2 tbsp	pine nuts, toasted and finely chopped
	Salad greens

#### **Bowl method:**

1. Whisk vinegars, mustard, and lemon zest in a bowl.
2. While whisking, pour in oil in a steady stream until emulsified.
3. Toss in pine nuts, serve over salad greens .

#### **Shaker Jar Method:**

1. In a jar with a fitted lid, place vinegars, mustard, lemon zest, oil, and pine nuts. Shake for 30 seconds.
2. Toss with salad greens.