

# CHERMOULA VINAIGRETTE

Ingredients	Amounts
Lemon juice, fresh	½ cup
Garlic cloves, finely minced	½ ea.
Paprika	1 tsp.
Cayenne pepper	½ tsp.
Cumin seeds, toasted, ground	2 tsp.
Parsley, chopped	½ cup
Cilantro, chopped	½ cup
Extra-virgin olive oil	1 cup
Salt	as needed
Ground black pepper	as needed
Preserved lemon, chopped (optional)	as needed

## Method

1. Mix the lemon juice, garlic, paprika, cayenne, and cumin in a mixing bowl until smooth.
2. Whisk in the parsley, cilantro, and olive oil. If necessary, add more oil so that the vinaigrette is not too thick.
3. Taste and add more lemon juice or vinegar if needed. Season to taste with salt and pepper. Makes about 2 cups, enough for 4 salads.

**Note:** Good on grilled vegetables, hard cooked eggs, cooked tuna or shrimp, bean salads, potato salads, grain salads

**Source:** Adapted from Joyce Goldstein