

# Salad Sauce

Make a delicious lemon-pomegranate salad dressing in 5 minutes! This gluten-free, vegan vinaigrette is perfect for salads, marinades, and dips.

5 min

PREP

5 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

## Salad Sauce

## Ingredients

- 2 lemons
- 1 tbsp salt
- 1 tsp black pepper
- 1 tsp granulated sugar
- 1 tsp olive oil
- 1 tbsp pomegranate molasses

## Instructions

- 1 Prepare the citrus base**

Squeeze 2 lemons into a medium mixing bowl until you have about 3-4 tablespoons of fresh lemon juice. Grate the zest from the lemon peels using a fine microplane or zester and add to the bowl.
- 2** Add 1 tablespoon olive oil, 1 teaspoon salt, 1 teaspoon pepper, 1 teaspoon cumin, and 1 teaspoon granulated sugar to the lemon juice and zest.
- 3** Add 1 tablespoon pomegranate syrup to the bowl with the other ingredients.
- 4 Emulsify the dressing**

Whisk all ingredients together vigorously for 30-60 seconds until the mixture is well combined and slightly thickened. The oil should be fully incorporated and the dressing should look smooth.
- 5** Taste the dressing and adjust seasoning if needed - add more salt for savory flavor, sugar for sweetness, or lemon juice for acidity.
- 6** Use immediately on salad or transfer to an airtight container and refrigerate for up to 1 week. Whisk or shake well before each use as the ingredients will separate.

## Tips

Use the freshest lemon juice possible - freshly squeezed juice has much more vibrant flavor than bottled alternatives.

Quality matters when it comes to olive oil. Choose a good extra virgin olive oil for the best flavor and health benefits.

Whisk or shake the dressing vigorously before each use, as natural separation is normal without artificial emulsifiers.

Make the dressing at least 30 minutes before serving to allow the flavors to meld together beautifully.

Add a small amount of Dijon mustard or honey to help stabilize the emulsion and prevent separation.

Taste and adjust the seasoning after mixing - you might need more salt, pepper, or sugar depending on the acidity of your lemon.

Store in a glass jar rather than plastic containers to maintain the best flavor and avoid any unwanted tastes.

Double or triple the recipe since it keeps well and having homemade dressing on hand makes meal preparation much easier.