

Anchovy-Mustard Vinaigrette with Radicchio and Arugula

Servings: 8

Source: New York Times Dec. 18, 2013

Ingredients

- 2 garlic cloves, finely chopped
- kosher salt and black pepper, as needed
- 6 anchovy filets, finely chopped
- 1 tbsp Dijon Mustard
- 4 tsp lemon juice, more to taste
- ½ cup olive oil
- 2 qts cleaned arugula
- 1 small head radicchio, trimmed and thinly sliced

Method

1. To make the dressing, use the flat side of a knife or a mortar and pestle to make a paste out of garlic and a pinch of salt. In a small bowl, whisk together garlic paste, anchovy, mustard and lemon juice. Slowly whisk in oil until combined. Season with salt and pepper and more lemon if desired.
2. In a large bowl, toss enough dressing with arugula and radicchio to lightly coat leaves. Serve immediately.