

Anchovy & Roasted Garlic Vinaigrette



Ingredients

- 1 head garlic
- 4 anchovies, chopped
- 2 tablespoons parsley, chopped
- 2 tablespoons Sherry vinegar
- 1 tablespoon fresh lemon juice
- 1 1/2 teaspoons Dijon mustard
- 1 1/2 teaspoons sugar
- 1/2 teaspoon crushed red pepper flakes
- 3/4 cup extra-virgin olive oil
- 1/4 cup vegetable oil
- Salt and pepper
- Cucumbers, peeled, seeded and sliced
- Tomatoes, sliced

Info

- **Prep:** -
- **Cook:** -
- **Serves:** 1.25 cups
- [Source](#)

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Directions

1. Halve head of garlic crosswise and wrap in foil, cut side up. Roast in a 450° oven until tender, about 45 minutes. Let cool, then squeeze cloves into a medium bowl. Add anchovies; mash with a fork into paste.
2. Whisk in chopped parsley, Sherry vinegar, fresh lemon juice, Dijon mustard, sugar, and crushed red pepper flakes, then extra-virgin olive oil and vegetable oil. Whisk until combined. Season with salt and pepper. Serve over tomato slices or peeled, seeded cucumber slices.

[anchovy](#), [sherry vinegar](#), [lemon](#), [vinaigrette](#), [mustard](#), [cucumber](#), [garlic](#), [tomato](#)

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