

orange yogurt dressing

Makes about 1¹/₄ cups

TIME COMMITMENT

10 minutes

Slightly fruitier and lighter in calories than a traditional vinaigrette, this creamy dressing offers a nice tang and is especially great with peppery greens like arugula. The beauty of this and other creamy dressings is that they stay fresh longer and may be used throughout the week. This dressing tastes particularly good when made with homemade orange marmalade (page 92), but of course a store-bought version will suffice.

PREP AHEAD You'll need a small clean bottle to store the dressing. Make sure it is free of rust and odors and the lid seals tightly. Prepare a label that lists the contents and date prepared.

- 1 clove garlic, minced
- 1 teaspoon kosher salt, plus more to taste
- 3 tablespoons extra virgin olive oil
- ³/₄ cup plain yogurt
- 4¹/₂ teaspoons freshly squeezed lemon juice or white wine vinegar
- 3 tablespoons Orange Marmalade (page 92)
- Freshly ground black pepper

INSTRUCTIONS In the bottom of a large salad bowl or mortar, mash the garlic into the 1 teaspoon of salt until it forms a paste. Add the olive oil, and stir thoroughly until it emulsifies. Add the yogurt, lemon juice, and marmalade, and stir thoroughly to combine. Season with pepper, taste, and adjust as needed.

HOW TO STORE IT Refrigerate, covered, up to 5 days.