

GREEN ONION VINAIGRETTE

The Cooks Next Door

8 scallions

2 small cloves garlic

scant 1/4 c. rice vinegar

1-2 tsp. agave nectar or honey

1/2 c. olive oil

salt and pepper to taste

Blanch the scallions in boiling, salted water for 30 seconds then shock in ice cold water.

Combine the scallions, garlic, and vinegar in the blender. Process until pureed. Add the agave nectar, salt and pepper. While blender is running, slowly add the olive oil. Taste and adjust seasonings as desired.