



The zing from the ginger and tart citrus bite adds zeal to this smoky Scotch-infused Vinaigrette. Great as a salad vinaigrette or used as a marinade for grilled vegetables, tofu, or other plant-based proteins.

If you don't want to use alcohol or Scotch, just double the orange juice

INGREDIENTS

2 oz/60 ml Ardbeg Scotch, 10 years old or similar
1 tbsp/15 ml loose Sencha green tea
2 tbsp/30 ml freshly squeezed mandarin orange juice
¼ tsp/1 ml salt
Pepper, to taste
¼ cup/60 ml oil (75% and olive oil blend 25%)
1 small red onion, halved, sliced thin
2 mandarin oranges, segmented
1 (14 oz/397g) can artichoke hearts in water/drained weight 8.5 z/241 g
2 cups/500 ml mesclun greens

ARTICHOKE SALAD

CITRUS-SCOTCH VINAIGRETTE

METHOD

Heat the scotch and tea over medium heat in a small saucepan until reduced by half. Remove the pan from the heat and let the scotch and tea mixture steep. When the scotch-tea mixture is cool, strain it into a mixing bowl and set the leaves aside*. Add the mandarin orange juice and stir to combine. Whisk in the oil until the vinaigrette emulsifies. Adjust the seasoning with salt and pepper to taste

Combine the mesclun greens, sliced onions, and orange segments in a large bowl. Drizzle the vinaigrette around the edge of the bowl and gently toss to coat the salad evenly.

Note: if making the vinaigrette alcohol, cold steep the green tea in the mandarin orange juice, substitute for artichokes in the vinaigrette, and add 2 tbsp/30 ml of the vinaigrette to the green tea infused mandarin orange juice mixture.

*Do not discard the scotch-infused tea leaves; they have a smoky finish. Add the leaves to the emulsified vinaigrette or sprinkle them over the dressed salad.