

Cleo's Cool and Creamy Peppercorn Dressing

Recipe text and photos (c) 2011 by Alice Alfonsi who writes **The Coffeehouse Mysteries** as Cleo Coyle with her husband, Marc Cerasini

Makes 1 cup

1/3 cup olive oil (extra virgin)
1 Tablespoon black pepper, ground coarsely (*for a more subtle pepper dressing, reduce to 2 teaspoons*)
1 whole garlic clove (*two if you really like garlic*)
1/2 cup sour cream (*regular or light*)
1/4 cup mayonnaise
2 Tablespoons milk (*whole or skim*)
2 teaspoons white vinegar (*I use white rice vinegar*)
Juice from 1/2 lemon (*about 1 teaspoon*)
Kosher or sea salt to taste

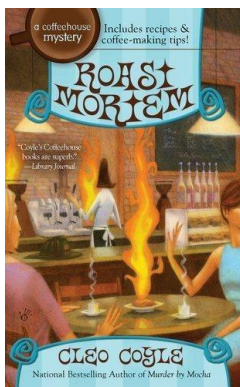


Step 1 – Infuse the oil with flavor: Place olive oil in a small saucepan over medium heat. Throw in whole garlic clove (or 2) and ground pepper and simmer for 4 to 5 minutes. Remove from heat and let cool to room temperature. (To speed up this process, transfer everything to an empty bowl; give it about 5 minutes on the counter then 10 in the refrigerator.)



Step 2 – Whisk together your sour cream, mayonnaise, milk, vinegar, and lemon. When your oil has reached room temperature, discard the whole garlic clove (or cloves). Whisk your oil and all of the ground pepper into the creamy mixture. Salt to taste.

Serve chilled over crisp, cold salad greens. Romaine and iceberg pair well with this dressing. Shave Pecorino Romano over the top of the salad. (Parmesan will work nicely, as well.) The sharp, salty flavor of the aged, hard cheese is a nice complement to the creamy pepper and lemon on the crisp, cold greens. **Store** the leftover dressing in an airtight container in the fridge. It should keep well for several days, so...



*Eat with Joy! ~ Cleo Coyle,
author of the Coffeehouse Mysteries*

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