

Cleo Coyle's Champagne Vinaigrette

Photos and text (c) by Alice Alfonsi who writes [The Coffeehouse Mysteries](#) as Cleo Coyle with her husband, Marc Cerasini.

Champagne vinaigrette is typically made with champagne vinegar, but my version uses actual champagne. The dressing is light, bright, refreshing, and the delicate flavor of champagne comes through beautifully. A fresh salad is also an intelligent way to start off the New Year. Lettuce is mostly water and hydrating will help set your body right after an evening imbibing to excess (aka attempting to pickle yourself). My amateur sleuth, Clare Cosi, received this same advice from her ex-husband, Matt, a guy highly skilled in the art of party survival. To learn more about my culinary mysteries, [click here](#) and may your New Year be delicious! ~ [Cleo Coyle](#)



Servings: This recipe makes about 3 tablespoons of vinaigrette, enough to dress an average salad for two people.

2 tablespoons champagne (fresh and bubbly or leftover and flat, either will work just fine)

1 tablespoon extra virgin olive oil

1/2 teaspoon Kosher or sea salt

1/4 teaspoon freshly ground black or white pepper (or to taste)

1/4 teaspoon white rice vinegar (or white or cider vinegar or lemon juice)

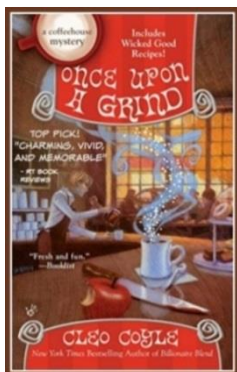
1 clove garlic sliced into big pieces (optional)

Directions: Combine all the ingredients (but the garlic) in a small bowl and whisk well with a fork. Add the garlic and let stand 15 minutes (this optional step will impart a light garlic flavor). Remove the raw garlic. Whisk again and pour the dressing over your favorite salad. The salad you see pictured is one I often enjoy: romaine lettuce and mixed greens, grape tomatoes sliced in half, sunflower seeds, and dried cranberries.

***My final tips:** I like white rice vinegar for this dressing, but any white vinegar will impart that needed note of astringent brightness, which will balance the sweetness of the champagne. If you don't have any white vinegars on hand, use lemon juice to taste. I would not recommend red or balsamic vinegar for this vinaigrette. Not only will those darker, heavier vinegars overpower the delicate champagne flavor, they will change the dressing's color and defeat the culinary concept. The oil flavor really shines through in this vinaigrette so choose a good quality extra virgin olive oil. Sea salt and Kosher salt are better choices than table salt for flavor. Finally, grinding your pepper fresh always gives you better flavor.

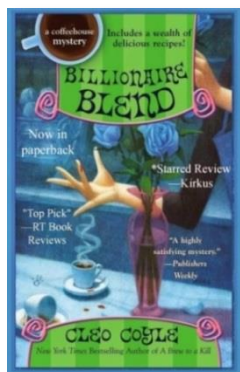
Eat with joy! ~ Cleo

[Coffeehouse Mysteries](#) are bestselling culinary mysteries set in a landmark Greenwich Village coffeehouse. Each includes the bonus of recipes. To learn more and see more recipes, visit Cleo's online coffeehouse at www.CoffeehouseMystery.com And her recipe blog: CleoCoyleRecipes.com



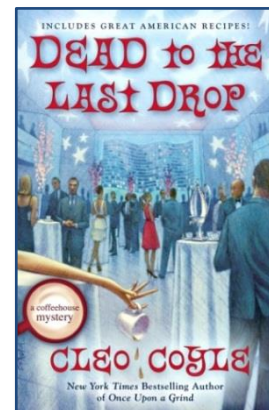
[Once Upon a Grind](#)

Best of the Year Pick ~ KRL
Free Recipe Guide [here](#).



[Billionaire Blend](#)

*Starred Review ~ Kirkus
Free Recipe Guide [here](#).



[Dead to the Last Drop](#)

Baker & Taylor Fall Trends Pick!
Free Recipe Guide [here](#).