

Cleo Coyle's Champagne Vinaigrette

Text and photos (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 our version uses actual champagne. Fresh and bubbly or leftover and flat doesn't matter, either will give you a light, bright, refreshing dressing with the delicate flavor of champagne coming through. 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. May your New Year be delicious! ~ [Cleo](#)

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

2 T. champagne (fresh & bubbly or leftover & flat, either will work fine)

1 T. extra virgin olive oil

1/2 teaspoon kosher or sea salt

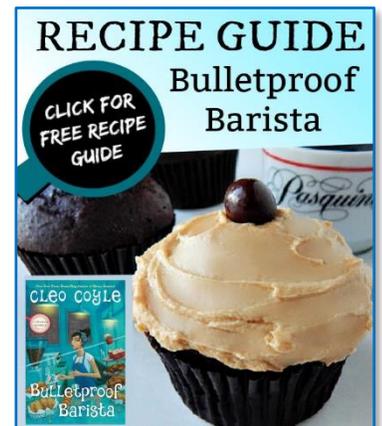
1/4 teaspoon freshly ground black or white pepper (or to taste)

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

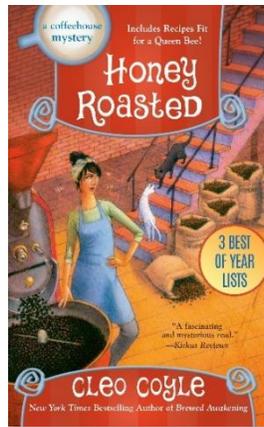
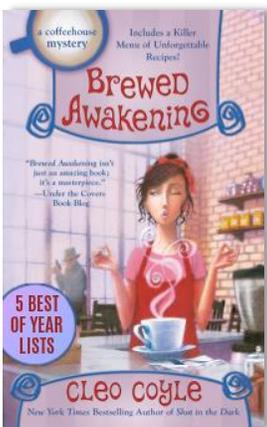
1 clove garlic sliced into big pieces (optional)

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 we often enjoy: romaine lettuce and mixed greens, grape tomatoes sliced in half, sunflower seeds, and dried cranberries.

***Our final tips:** We 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 vinegar on hand, use lemon juice. But do not use red or balsamic vinegar as a sub. It will change the dressing's color and defeat the culinary concept. The oil flavor really shines through so choose a good quality extra virgin olive oil. Finally, grind your pepper fresh, and...

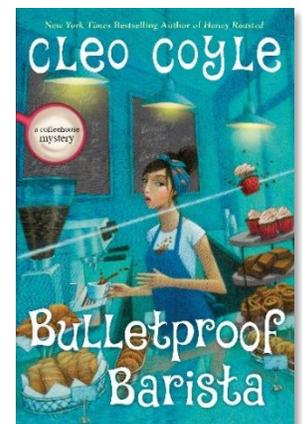


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Eat with joy! ~ Cleo

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