

French Dressing

Ma spent time in her last year in school at school in Lille, France. I'm not sure if it was for a term or the whole year, but it was long enough to get quite good at French, and take on board the recipe that is a constant in any Saxby house. It has its own bottle, within easy reach, in each of our kitchen's, and is never allowed to be empty winter or summer. I always think I should get good at different salad dressings, but I just can't go past this one. Having said all of that, Becca, Olly and I bicker amongst ourselves about the recipe. Surely there is only one recipe. So below is mother's dressing (as I make it, and, Oliver and Rebecca, how our mother taught me).

Makes a good amount of dressing which can be stored in an airtight bottle for use as and when you need it. I can't tell you how long it lasts, because it doesn't last long enough, at our house, to find out. (jojo)

Ingredients

300ml extra virgin olive oil (the better the quality the better the dressing)
100ml white wine vinegar
5 large cloves garlic – crushed
1 very heaped teasp Taylors English mustard (I would point out that it has to be Taylors, but surely, if you know my parents, you'll know there is no other mustard allowed in their kitchen, so it's probably not even worth mentioning)
1.5 teasp sugar (honey is nice too – Becca)
S&P – to taste, but it needs a decent amount.

Method

Put all ingredients into a measuring jug and whisk with a fork. Pour the dressing into the bottle you will store it in and give it a good shake.

Make sure to shake the bottle each time you use the dressing.

As with most things the flavour tends to improve with sitting.

