

Lemon Vinaigrette

Trim the stem end off **1 lemon** and slice it into quarters. Remove the seeds and pulse quarters in a food processor until coarsely chopped (about the size of rice grains). Fish out any seeds you might have missed.

Add a **small handful of toasted sliced almonds (around 2 Tbsp.)**; **1 peeled garlic clove**; a **drizzle (1 tsp.) of honey** (more if you have a particularly pithy lemon; maple syrup if you want to make it vegan); and a generous **pinch of kosher salt** and a **few grinds of black pepper**. Pulse again until the lemon and almonds are finely chopped (crumbly, but not powdery), scraping the sides of your food processor as needed. Transfer the mixture to a clean mason jar. Add **¼ cup extra-virgin olive oil** and shake to combine. Adjust the salt and pepper to taste. Store in an airtight container in the fridge for up to four days.