

Via Carota Vinaigrette

It's a favorite. Enough said.

makes about 1 cup/240 ml, enough for 8 salads

1 shallot, very finely chopped ($\frac{1}{4}$ cup)
1 garlic clove, finely grated (about $\frac{1}{2}$ teaspoon)
 $\frac{3}{4}$ teaspoon/2 grams sugar
 $\frac{1}{2}$ teaspoon/1.5 grams salt
6 stems fresh thyme
 $\frac{1}{4}$ cup/60 ml aged sherry vinegar
2 teaspoons/10 ml warm water
 $\frac{3}{4}$ cup/180 ml extra-virgin olive oil

Place the shallots in a fine-mesh strainer and rinse with cold water. Drain them and transfer to a small bowl with the garlic, sugar, and salt. Strip the thyme leaves off the stems and finely chop the leaves (for about 1 teaspoon thyme); stir into the bowl. Stir in the vinegar and water. Pour the olive oil into the bowl in a slow stream, whisking all the while until emulsified.

The vinaigrette can be refrigerated for up to 3 days.