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Red Wine and Feta Vinaigrette

This vinaigrette recipe from Michael Psilakis' "How to Roast a Lamb" cookbook is used to make his [Greek Salad](#).

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INGREDIENTS

Makes 1 1/4 cups.

1 small onion, sliced 1/4 inch thick
3/4 cup extra-virgin olive oil, plus more for onion
Coarse salt and freshly cracked black pepper
1 teaspoon freshly squeezed lemon juice
1/2 cup red-wine vinegar
6 fresh basil leaves
1 teaspoon fresh thyme leaves
1/4 cup crumbled feta cheese
2 tablespoons Dijon mustard
6 cloves garlic, smashed
2 shallots, thinly sliced
2 tablespoons dried Greek oregano

DIRECTIONS

1. Preheat a grill pan. Brush onion slices with olive oil and season with salt and pepper. Place onions on grill pan and cook, turning, until tender, 4 to 5 minutes. Transfer to a small bowl; drizzle with olive oil and lemon juice. Toss to combine.
2. Transfer onion to the bowl of a food processor along with vinegar, basil, thyme, feta, mustard, garlic, shallots, oregano, 1 tablespoon salt, and 1 tablespoon pepper; pulse to combine.
3. With the processor running, slowly drizzle in 3/4 cup olive oil until dressing is smooth; season with salt and pepper.

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