

Dressed for Success



walnut oil adds a delicious, woody note to a salad of baby arugula, toasted pine nuts, and goat cheese

Whip up a batch of **COLIN COWIE'S** versatile vinaigrette on Sunday night, and glaze, drizzle, and splash everything from salads to chicken to fish all week long.

I entertain a lot, which means that four or five days a week I'm either dining out at a restaurant or inviting friends to my apartment for a home-cooked meal. I like to combine textures, temperatures, and colors, and I make a point of serving my guests a variety of fresh, crisp salads, wintry greens, and grilled fish or chicken. A few years ago, I decided I wanted to eliminate once and for all the labor of making salad dressing from scratch every dinner.

Colin's Vinaigrette is my solution: It's a great basic recipe that can be adapted a hundred different ways. I make a big batch on Sunday nights and keep it in a squeeze bottle in my refrigerator to use all week (it lasts longer chilled than at room temperature). At dinnertime I run the bottle under warm water for a minute, give it a shake, and it's ready to go.

The key to a great salad dressing is using the proper amount of olive oil in relation to vinegar.