



ZA'ATAR VINAIGRETTE

This vinaigrette was developed using the popular spice blend, Za'atar, from the Middle East. Fresh International Gardens (FIG) developed this recipe in-house to compliment the FIG salad mix sold throughout markets in Anchorage. It debuted at our “Farm to Table” Pop-up Restaurant hosted at Grow North Farm in August 2019.

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PREP TIME: 10 minutes
COOK TIME: n/a
TOTAL TIME: 10 minutes
MAKES: 12 ounces

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4 garlic cloves, grated or minced
1 cup olive oil
½ cup lemon juice
2 tablespoons + 2 teaspoons
Za'atar Spice Blend
1 teaspoon black pepper
1 teaspoon salt

1. Mix all ingredients together in a large mixing bowl.
2. Stir thoroughly and adjust to taste.
3. Store in cleaned salad dressing bottle or mason jar. It will last up to four weeks in the refrigerator.
4. If refrigerated, allow time to reach room temperature before consuming, as oil separation will naturally occur at colder temperatures.