

An easy salad of spring greens, cherry tomatoes, thinly sliced zucchini and shaved cheese comes to life with the sophisticated flavor of a dressing from Wolfgang Puck. Put it together in a few minutes!

Wolfgang Puck's Spago House Dressing

From the kitchen of [Wolfgang Puck](#)

Posted on [With a Grateful Prayer and a Thankful Heart](#) Blog

Servings:6

Difficulty: Easy

Ingredients

3 tablespoons balsamic vinegar
1 tablespoon sherry wine vinegar (or red wine vinegar)
1 tablespoon Dijon mustard
1 small shallot, minced
1/2 teaspoon fresh thyme leaves, minced
1/2 cup extra virgin olive oil
1/3 cup walnut oil*
1/4 teaspoon Kosher salt
1/8 teaspoon freshly ground white pepper

Directions

In a medium bowl, whisk together the balsamic and sherry or red wine vinegars, the Dijon mustard, minced shallot and minced thyme. Slowly whisk in the oils and when emulsified, season to taste with salt and pepper. Refrigerate in a covered container. It will keep for three weeks to four weeks. When ready to use, whisk again.

*Recipe Note: My husband has a dislike of walnuts so I did not use the walnut oil but rather used all olive oil.

