

Gail's Caper-Walnut Vinaigrette

- 1/4 c olive oil
- 1 T each finely chopped fresh mint, [fresh tarragon](#)
- 1 T capers, roughly chopped
- 1 garlic clove, minced
- 2 T roughly chopped [roasted walnuts](#), plus 1/2 cup extra, left in pieces, as garnish
- kosher salt, or sea salt
- freshly ground black pepper

Note: To roast the walnuts, place them on a tray in an oven preheated to 300F for 5-7 minutes, shaking once at half time. Or, toast them in a pan, on top of the stove over medium heat for a few minutes, shaking or stirring. Careful not to burn the nuts. Once they're cool, chop them.

In a small bowl, whisk together oil, mint, tarragon, capers, garlic and walnuts. Season with salt and pepper to taste. Serves 4.

Quinoa Roasted Veggie Salad with Gail's Caper-Walnut Vinaigrette

- 3 - 4 carrots, cut in sticks
- small bunch of asparagus
- 3 small beets, washed well, cut into wedges
- 1 onion, cut in wedges
- 2 small sweet potatoes, sliced 1/4-inch thick
- 1 zucchini, sliced 1/4-inch thick
- olive oil
- kosher salt
- 1 c quinoa, cooked
- Gail's Caper-Walnut Vinaigrette (recipe above)
- 1 c of arugula
- 1/2 c roasted walnut pieces

Pre-heat oven to 420F.

On lined baking trays, spread vegetables in groups and brush lightly with olive oil and a little salt. Roast until tender, removing vegetables as they're done. Asparagus will be done after about 15 minutes. Carrots and beets take 30 - 40 minutes. Arrange cooked vegetables, quinoa and arugula on plates. Dress with **Gail's Caper-Walnut Vinaigrette** and garnish with walnut pieces.

Jittery Cook

Gail Simmon's Caper-Walnut Vinaigrette from Food & Wine Magazine