

## Zucchini Ribbon Salad

3 or 4 small zucchini or summer squash  
½ small red onion  
1 small carrot [optional]  
4 or 5 medium size basil leaves, chiffonaded

1 medium garlic clove  
¼ teaspoon salt  
¼ cup white wine vinegar  
1 teaspoon Dijon mustard  
¼ teaspoon sugar  
A few grind black pepper  
½ cup extra virgin olive oil



Begin by making the vinaigrette

Peel the garlic clove, and smash it with the side of a heavy knife, on a cutting board. Chop through it a few times to break it up a bit, and sprinkle with the salt. Mash the salt and garlic together with the tines of a fork until it turns into a paste. Scrape into a smallish, high-sided bowl.

Add the vinegar, mustard, sugar and pepper, and whisk until the sugar and salt are dissolved.

Gradually whisk in the olive oil. Set vinaigrette aside.

Wash squash and dry with a kitchen towel. Trim the ends, and cut into thin ribbons, using a vegetable peeler.

Do the same with the carrot, if using.

Peel the onion and slice in half, from top to bottom – save half for another use. Cut the other half, across the grain, into very thin slices.

Combine the squash, carrot, onion and basil in a bowl, and drizzle with about half of the vinaigrette. Combine gently with clean hands.

Refrigerate for a couple hours. Right before serving, drizzle a little more of the vinaigrette over the top, and finish with a couple more grinds of fresh pepper.

The full recipe post, with photos can be found here: [Zucchini Ribbon Salad](#)