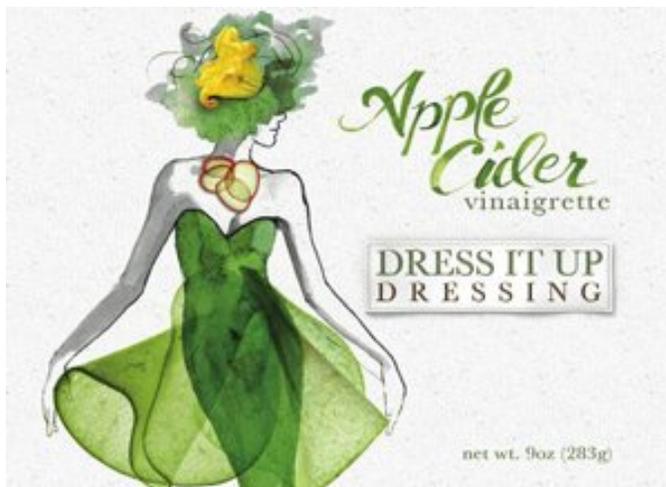


Former filmmaker takes a shot at vinaigrettes

By Carole Sugarman
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This happens a lot—somebody’s sister or uncle makes a great barbecue sauce or jam or whatever, and everybody says: “It’s so good, you should sell it!”

That’s what happened to **Sophia Maroon** of Chevy Chase, but in this case, she actually followed up on it.

A portion of the Apple Cider vinaigrette dressing by Dress It Up Dressing.

The result is Dress It Up Dressing, a line of glamorously labeled salad dressings inspired by her mother’s longstanding vinaigrette. It has just become available.

It was Maroon’s younger brother who kept saying that their mom’s salad dressing was commercial material.

“She’s been making the dressing for 40 years,” says Sophia Maroon, about her mother **Suzy**, who is tickled by the whole thing.

The timing was right. Maroon, a parent and filmmaker, wanted to be self-employed. “Filmmaking is not compatible with three children under the age of 10,” she says.

Embarking on what she calls a “crash course MBA,” she learned the ins and outs of starting a small food company, and also got input from her family.

“Designing the label with my sister was one of the most fun things I’ve done under the auspices of work,” she says.

Their idea to combine fashion with the salad dressings made them think of **Inslee Haynes**, a 23-year-old fashion illustrator, now living in New York. As a teenager growing up in Georgetown, Maroon used to babysit for Haynes. Haynes drew the stylish pictures on the labels.

As for the vinaigrette, it comes in four varieties: red wine, champagne, apple cider and chocolate (yes, chocolate), and is being manufactured by a small batch producer in Lancaster, Pa.

I tried the red wine—it’s unusually rich and thick for vinaigrette, and is a gorgeous taupe color, courtesy of the addition of balsamic vinegar and soy sauce.

The chocolate vinaigrette is by no means a dessert sauce. Most of the ingredients are the same as those in the red wine version, but a touch of chocolate flavor gives it a slightly darker hue and more depth. Maroon says she likes it on a spinach salad with strawberries and pine nuts.

Maroon also says that with their bold flavors and creamy consistencies, a little of the dressings go a long way, and that their appeal is that they taste homemade, not store-bought. I agree on all counts.

Dress It Up Dressing will be sold this Sunday, July 29, at the Bethesda Central Farm Market at Bethesda Elementary School, from 9 a.m. to 1 p.m. The dressings are also available at the Chevy Chase Supermarket and the Bethesda Co-op, and Maroon says they will be sold at the Whole Foods Market in Friendship Heights starting in September. Retail prices range from \$8.95 to \$11.95 per 9-ounce bottle.

www.dressitupdressing.com