

Classic Vinaigrette

Ingredients:

1 tsp. Dijon mustard

1 tsp. minced fresh garlic

3 tbl. champagne vinegar

Kosher salt and freshly ground black pepper

½ cup good olive oil

Directions:

In a small bowl, whisk together the mustard, garlic, vinegar, 1 tsp. salt, and ½ tsp pepper. While whisking, slowly add the olive oil until the vinaigrette is emulsified.

~ Credit: Ina Garten