

# Perfect Mustard Vinaigrette

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**Ingredients:**

2 tbl. Dijon mustard  
1/3 cup champagne vinegar, white wine vinegar or rice vinegar  
1 cup extra virgin olive oil  
½ tsp. kosher salt  
¼ tsp. freshly ground black pepper, plus more to taste **Steak**

**Directions:**

Whisk mustard and vinegar together in a small bowl. Slowly add oil in a steady stream, whisking constantly until all the oil is added and dressing is creamy and emulsified. Add the salt and pepper; season with additional salt and pepper is desired.

~ Credit: Martha Stewart Living