

Vinegrette

Ingredients

1 small shallot, minced (about 2 tablespoons)
1 small clove garlic, minced (about 1/2 teaspoon)
2 teaspoons Dijon mustard
3 tablespoons white wine vinegar
1 tablespoon water
3/4 cup extra-virgin olive oil
Kosher salt and freshly ground black pepper

Directions

Combine shallot, garlic, mustard, vinegar, and water in a large bowl and whisk to combine. Whisking constantly, slowly drizzle in olive oil. Alternatively, place all ingredients in a tightly sealing jar, seal, and shake vigorously until emulsified. Season to taste with salt and pepper. Vinaigrette will keep in the refrigerator for up to 2 weeks.

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