

## BALSAMIC DIJON VINAIGRETTE

*Yield: 1 cup*

$\frac{1}{4}$  cup balsamic vinegar

1  $\frac{1}{3}$  teaspoons Dijon mustard

1 tablespoon finely minced shallot

$\frac{3}{4}$  cup mild extra virgin olive oil

Salt and pepper to taste

1. In a small bowl, whisk together the balsamic vinegar, mustard and shallot.
2. Slowly drizzle in the olive oil and whisk to emulsify.
3. Season to taste with salt and pepper.

*\*optional add ins: fresh lemon juice, honey or maple syrup*