



## Basic Vinaigrette

Use homemade flavored vinegars to give this basic recipe some added punch. If you don't have flavored vinegar, my second choice is a balsamic. Gives a lovely taste.

This makes a small-batch, which can be poured over a small salad for 2-4 people. However, it is easily doubled or tripled if you need more.

\* If using a savory-flavored vinegar (or a non-flavored vinegar), include one of the herbs listed. If using a fruit-flavored vinegar (like raspberry or citrus), you will probably want to omit the herb listed. Sometimes the flavor works, sometimes not.

Since it is hard to generalize in this recipe for all possibilities, use your best judgment.

\*\* You may substitute any savory herb here or even a combination of several. Be creative! If you do not have fresh, use 1.5 tsp of dried.

## **Ingredients**

2 Tbsp Vinegar

2 tsp. Dijon mustard

1/2 Tbsp rosemary, oregano or thyme

6 Tbsp. vegetable oil

Salt and pepper to taste

## **Directions**

- In a small bowl, whisk together the vinegar, mustard and herb.
- Then, slowly drizzle the oil into the bowl while whisking. (Or you can throw it all into a small canning jar with lid and shake it hard.)
- Add salt and pepper to taste and use on any green salad.