

Vinaigrette (Basic)

Author: The Silver Palate Cookbook

Carolyn T's
Cookbook

Yield: 1 cup



Notes: This is best made fresh, just before you're ready to toss your salad, although it can sit for an hour or so. You can store it in the refrigerator, but it doesn't taste as good.

Description: Just a plain, simple vinaigrette dressing

Start to Finish Time: 10 minutes

1. Measure mustard into a bowl. Whisk in vinegar, sugar, salt, pepper and herbs to taste.
2. Continue to whisk mixture while slowly dribbling in olive oil until mixture thickens. Adjust seasoning to taste.
3. Cover until ready to serve. Whisk again just before serving.

- 1** tablespoon Dijon mustard
- 4** tablespoons red wine vinegar, preferably cabernet vinegar
- 1** teaspoon sugar
- 1/2** teaspoon salt
- 1/2** teaspoon freshly ground black pepper
- 2** tablespoons parsley, or Italian parsley
- 1/2** cup extra virgin olive oil

Categories: Salad Dressings

Blog: Carolyn T's Blog:
<http://tastingspoons.com>

Per Serving (excluding unknown items): 996 Calories; 109g Fat (95.7% calories from fat); 1g Protein; 10g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 1259mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 21 1/2 Fat; 1/2 Other Carbohydrates.

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