

Silver Palate's "Our Favorite Vinaigrette"

Silver Palate Cookbook



Servings: 8

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. Cover until ready to use (vinaigrette is best if made just before it is to be used.) If necessary, whisk again before serving.

Per Serving (excluding unknown items): 124 Calories; 14g Fat (96.0% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 157mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 2 1/2 Fat; 0 Other Carbohydrates.

1 tablespoon Dijon-style mustard

4 tablespoons red wine vinegar

1 teaspoon granulated sugar

1/2 teaspoon salt

1/2 teaspoon freshly ground black pepper

Minced parsley and/or snipped fresh chives to taste [I added tarragon too]

1/2 cup olive oil

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