



Easy Balsamic Vinaigrette

My favorite!

Yields 1 Cup

INGREDIENTS:

- 1 shallot, minced
- 1 clove garlic, minced
- ¼ cup balsamic vinegar
- 1 tsp. honey
- 1 tsp. Dijon mustard
- ½ cup olive oil



With just a few ingredients, this delicious tangy balsamic vinaigrette comes together in minutes, ensuring you need never buy bottled dressing again. It will keep in the refrigerator in a sealed mason jar for weeks.

INSTRUCTIONS:

1. Combine all the ingredients in a blender or small jar and mix well.
2. Adjust seasoning to taste.
3. Store in refrigerator up to 2-3 weeks. The oil may solidify, so let come to room temperature and shake vigorously before serving.

Serving Suggestion: Drizzle Vinaigrette on a bed of mixed greens, add some crunchy sliced almonds or candied nuts, slices of fresh pears or apples and finish it off with a sprinkle of gorgonzola cheese. Yummo!