



## Fool-proof Vinaigrette

**Servings: 14**

Preparation Time: 10 minutes

*Start to Finish Time: 15 minutes*



*This dressing should be a staple because most people love it.*

**1/4 cup wine vinegar (see TIPS)**

**1 medium shallot, very finely minced (2 tablespoons)**

**2 teaspoons mayonnaise, regular or light**

**2 teaspoons Dijon mustard**

**1/2 teaspoon salt**

**1 pinch ground black pepper**

**3/4 cup extra-virgin olive oil**

YIELD: 1 cup

TIP: Red wine, white wine, or champagne vinegar will work in this recipe; however, it is important to use high-quality ingredients.

TIP: For a hint of garlic flavor, rub the inside of the salad bowl with a clove of garlic before adding the lettuce.

SERVING SUGGESTION: This vinaigrette works with nearly any type of greens.

Combine vinegar, shallot, mayonnaise, mustard, salt, and pepper to taste in small nonreactive bowl (metal). Whisk until mixture is milky in appearance and no lumps of mayonnaise remain.

Place oil in small measuring cup so that it is easy to pour. Whisking constantly, very slowly drizzle oil into vinegar mixture. If pools of oil are gathering on surface as you whisk, stop addition of oil and whisk mixture well to combine, then resume whisking in oil in slow stream. Vinaigrette should be glossy and lightly thickened, with no pools of oil on its surface.

*Per Serving (excluding unknown items): 106 Calories; 12g Fat (98.8% calories from fat); trace Protein; trace Carbohydrate; trace Dietary Fiber; trace Cholesterol; 96mg Sodium; trace Total Sugars; 0mcg Vitamin D; 1mg Calcium; trace Iron; 6mg Potassium; 2mg Phosphorus. Exchanges: .*

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