

# MUSTARD-SHALLOT VINAIGRETTE

## INGREDIENTS

- 1 shallot - minced
- 2 tbsp. white wine vinegar
- 2 heaping tsp. Dijon mustard
- ¼ tsp. salt
- ½ tsp. coarsely ground black pepper
- 1 cup extra-virgin olive oil - more to taste

## PREPARATION

1. Take a container with tight lid, best if a glass jar, and combine shallot, vinegar and mustard in it. Now close tightly and shake well to mix.
2. Add salt and pepper, and shake again.
3. Add olive oil 1/3 cup at a time, shaking very well after each time oil is added, until smooth and emulsified (wrap a kitchen towel around the container to prevent the mix from leaking).
4. Taste and add more olive oil, 1/4 cup at a time if the dressing is too tart.
5. Use immediately or can be refrigerated for up to 3 weeks.
6. Remove from refrigerator 30 minutes before using to allow it to liquefy. Shake well before serving.
7. Serve and enjoy!

