

RADISH*ROSE'S BALSAMIC MUSTARD VINAIGRETTE
by radish*rose

Ingredients:

2/3 cup olive oil
1/3 cup balsamic vinegar
1 T. coarse Dijon mustard (use more or less to taste)
Large pinch or two of flaky sea salt, such as Maldon
Several grinds of black pepper
2-3 T. water (optional)

Method:

Place all except water in a container with a tight-fitting lid (like a jelly jar) and shake it. Taste for seasoning (use a lettuce leaf) and add more salt & pepper if needed. Does it seem too thick? Add a little water and shake some more until it's the consistency you like. That's it!

Variations:

You can add...

- A finely minced shallot. This is really good.
- A pressed garlic clove or ½ tsp. granulated garlic. This is also really good.

You can substitute....

- Any kind of European vinegar you like – sherry, white wine, red wine, champagne, etc. I'll do a separate post on Asian dressings.
- Freshly squeezed lemon juice instead of vinegar.
- Other kinds of mustard besides coarse Dijon. Champagne mustard is really nice if you use lemon juice instead of vinegar.
- Not a fan of mustard whatsoever? Use 1 T. of mayonnaise instead and increase the salt & pepper a bit.
- Fan of neither mustard nor mayo? You can just leave it out altogether, add a little extra salt & pepper, and shake it, shake it, shake it before you use it (it won't stay emulsified together, but if you put it on your salad right away it doesn't matter much).

Original post:

<http://radishrosecooks.com/2014/04/26/balsamic-mustard-vinaigrette/>

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