

VINAIGRETTE

Serving Size: 6

INGREDIENTS:

- vinegar (red wine) 3 tbsp
- dijon mustard 1.5 tbsp
- salt 1/8 tsp.
- ground black pepper 1/8 tsp.
- minced shallots ¼ cup
- extra virgin olive oil 1/2 cups
- honey 1 tbsp
- salt

METHOD:

1. Peel and mince shallots.
2. Put all ingredients in the food processor and blend until smooth.
3. If there is no food processor whisk all ingredients in a bowl until well mixed.
4. Chill until time to serve, and whisk once more before serving.

EQUIPMENT

- small food processor
- measuring spoons
- bowl
- paring knife
- chopping board



ENJOY 😊

