

BASIC VINAIGRETTE

Prep Time 15 minutes	Cook Time ----	Level Easy
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Ingredients:

- $\frac{3}{4}$ to 1 cup olive oil, extra-virgin olive oil, or any good-tasting oil
- $\frac{1}{4}$ cup good-tasting vinegar or lemon juice
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{8}$ to $\frac{1}{4}$ teaspoon black pepper
- **Optional extras (choose 1 or 2 to taste):** 1 minced shallot, 1 minced or grated garlic clove, $\frac{1}{2}$ to 1 teaspoon grainy mustard, 1 to 2 tablespoons minced herbs, 1 to 2 tablespoons finely grated cheese, $\frac{1}{2}$ to 1 teaspoon honey



Directions:

1. Measure all ingredients into a bowl. Use a fork or whisk to rapidly blend the vinaigrette together.
2. Dip a leaf of salad into the vinaigrette and give it a taste; tasting the dressing with the greens gives you a better idea of how the vinaigrette will taste with a salad than if you taste it on its own.
3. Adjust the taste: Add more olive oil for a more mellow flavor, more vinegar or lemon juice for more tartness, and more of any of the other ingredients to taste. Whisk to combine.
4. For a side salad for 2 to 4, start with a tablespoon of dressing, toss, and continue adding until the greens are evenly coated and look glossy. Serve immediately.
5. Transfer leftover vinaigrette to a jar or other container with a lid. If the vinaigrette contains any fresh ingredients, like lemon juice or minced shallots, store it in the fridge. Vinaigrettes will keep for 3 to 5 days; shake to recombine the vinaigrette before using.

