

## Balsamic Vinaigrette

Makes 12 Servings

### Ingredients

½ cup olive oil  
¼ cup balsamic vinegar  
2 tsp Dijon mustard



### Directions

1. Start with ¼ cup balsamic vinegar.
2. Slowly add olive oil while whisking until vinaigrette coats the back of a spoon, creating an emulsion. You'll need approximately ½ cup oil.
3. Stir in Dijon mustard.
4. Pour into an airtight container and store in your fridge for up to a week.

**Notes:** For a touch of sweetness, add a drizzle of honey or pure maple syrup.

**Nutrition Information per Serving:** Calories: 90, Total Fat: 9gm, Saturated Fat: 1.5gm, Cholesterol: 0mg, Sodium: 20mg, Carbs: 1gm, Fiber: 0gm, Protein: 0gm