

# Basic Vinaigrette Dressing

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*Provided by the Auburn Interfaith Food Closet*

SERVES: 4-6

PREP TIME: 5 minutes



## INGREDIENTS

- 3 tablespoons vinegar (balsamic, cider, red wine, white wine or rice wine, to taste)
- 1 clove garlic, peeled and finely chopped
- 1 teaspoon sugar
- 1/4 teaspoon mustard
- 1/2 teaspoon salt
- Pepper, to taste
- 1/4 cup olive oil (or other vegetable oil, to taste)

## DIRECTIONS

1. Combine first 6 ingredients.
2. Whisk mixture while slowly adding oil.
3. Serve immediately. Leftover dressing can be refrigerated up to 1 week.

## Notes:

1. This vinaigrette dressing is quite versatile, and can be used on green salads, pasta salads, or grilled vegetables.
2. Olive oil becomes solid in the refrigerator. If using refrigerated olive oil, make sure to let it sit at room temperature for at least 10 minutes before use.



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