

Red Wine Herb Vinaigrette

Ingredients:

- 1/3 Cup Red Wine vinegar
- 2/3 Cup Olive Oil
- 1 TB. Grey Poupon Dijon Mustard
- 1 tsp Chopped Chives, fresh
- 1 tsp Chopped Basil, fresh
- 1 tsp Chopped Parsley, fresh
- 1 Lemon, fresh, juice (about 1 tsp.)
- 1 Garlic Clove, crushed
- 1 Shallot, Minced
- TT. All Purpose Seasoning (to taste)



Directions:

Place all ingredients in a jar. Shake the heck out of it. "OR" place mustard, garlic, shallot, herbs and lemon juice in a bowl. Pour in half of the oil. Whisk together. Pour in half of the vinegar. Whisk together. Pour in remaining oil. Whisk together. Pour in remaining vinegar. Adjust seasoning to taste. Dressing will keep for one month in the refrigerator.

