

PROVENÇAL BALSAMIC VINAIGRETTE

NL1-2000

This is a simple, light dressing; wonderful for mesclun greens, delightful with warm goat's cheese.

½ cup olive oil
½ cup canola oil
½ cup balsamic vinegar
1 heaping tbsp mustard, (dijon preferably)
dash of salt (to taste)

In a large mixing bowl, blend (using a machine wire whisk or hand blender if possible) the mustard and vinegar at high speed until thoroughly mixed. While continuing to blend constantly, very, very slowly add the oils. If mixture splits, it can be recovered by making a new mustard/vinegar mix and adding the split dressing to it as if it were the oil; then add more oil in proportion to the extra mustard/vinegar mixture. Questions? Ask Eschleigh! Stores very well when refrigerated.