

## ***Balsamic Vinaigrette***

### **INGREDIENTS**

- 1/3 cup Balsamic vinegar
- 1 tablespoon Dijon-style mustard
- 1 teaspoon sugar (optional)
- 1/2 teaspoon minced or pressed garlic
- 1/4 teaspoon salt
- 1/8 teaspoon freshly ground pepper
- 2/3 cup extra virgin olive oil

In a bowl or jar with a cover combine the vinegar, mustard, sugar, salt and pepper. Add the oil in a slow stream and whisk well or cover and shake until combined.

Use immediately or let stand at room temperature for as long as overnight.

Makes about 1 cup

