

Champagne Vinaigrette

Makes $\frac{3}{4}$ cup

Prep Time: 10 min

Cook Time: n/a

INGREDIENTS

1 garlic clove, finely chopped
2 tablespoons Dijon mustard
 $\frac{1}{4}$ cup champagne vinegar
2 tablespoons fresh lemon juice
2 tablespoons honey
2 or 3 dashes hot sauce
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ teaspoon freshly ground black pepper
 $\frac{1}{2}$ cup extra virgin olive oil

METHOD

Whisk together the garlic, mustard, vinegar, lemon juice, honey, hot sauce, salt, and pepper in a large bowl. Slowly whisk in the olive oil until the dressing is emulsified. Alternatively, you can combine all the ingredients in a blender or a food processor and puré until smooth.

Recipe courtesy Epicurious, May 2009, Patrick & Gina Neely