

Mustard Vinaigrette

Martha Rose Shulman

Ingredients

- 1 rounded tablespoon Dijon mustard
- 1 ½ tablespoons red wine vinegar or sherry vinegar
- 1 tablespoon fresh lemon juice
- Salt
- freshly ground pepper
- ½ cup extra virgin olive oil, or use half olive oil and half canola or grapeseed oil
- 1 small garlic clove

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Preparation

1. In a small bowl or measuring cup, combine the mustard, vinegar, lemon juice, salt and pepper. Whisk in the oil.
2. Peel the garlic clove and lightly crush, or cut down to the root end with a paring knife, keeping the garlic clove intact. Place in the dressing and allow to marinate for at least 30 minutes. Remove from the dressing before serving.

Tip

- *Advance preparation: This dressing will keep well in the refrigerator for a few days. Remove the garlic clove before*

storing.



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