



# Champagne Vinaigrette

## INGREDIENTS:

- 1 Shallot – peeled and quartered
- 1/4 cup Champagne Vinegar – you can substitute red or white-wine vinegar if necessary
- 1 tablespoon Dijon Mustard – use a good quality mustard
- 3/4 teaspoon Fine Sea Salt
- 1/4 teaspoon Freshly Ground Pepper – taste after mixing and use more pepper if you think it needs more
- 1/4 cup Extra-virgin Olive Oil

## DIRECTIONS:

1. Combine the first five ingredients in a blender.
2. While the blender is running on high speed, remove the portion of the top that allows you to add ingredients. Slowly add the olive oil and continue to mix to emulsify the liquids.
3. Taste the dressing and add more ground pepper if necessary.
4. Can be made ahead of time and put into a sealed container in the refrigerator until ready for use.