Vinaigrette (and Variations)

Quick · Make-ahead · Makes about ¾ cup (6–8 salads)

Ken's note: TBD

The basic ratio is 3 parts oil to 1 part acid, with mustard to hold it together. Shake it in a jar and it is done in a minute.

Ingredients

- ½ cup extra-virgin olive oil
- 3 Tbsp red wine vinegar (or lemon juice, or another vinegar)
- 1 tsp Dijon mustard
- 1 small shallot or garlic clove, minced (optional)
- Salt and black pepper

Method

1. Put the vinegar, mustard, shallot, and a pinch of salt and pepper in a jar and shake. Add the oil and shake until thick and creamy. Taste on a lettuce leaf, not off the spoon, and adjust. Salt at the end. Keeps 1 week in the fridge; shake before using.
2. For a warm dressing, see Hot Bacon Vinaigrette. For creamy dressings, see Homemade Ranch Dressing and Creamy Sesame Dressing.

Notes

Variations

- **Lemon:** lemon juice in place of the vinegar, with a little zest. For greens, grilled vegetables, and fish.
- **Balsamic-honey:** balsamic vinegar and 1 tsp honey. For tomatoes, spinach, and goat cheese.
- **Honey-mustard:** cider vinegar, 1 Tbsp Dijon, and 1 Tbsp honey. For slaws, chicken salads, and roasted vegetables.
- **Herb:** 2 Tbsp chopped parsley, chives, basil, or tarragon.
- **Italian:** red wine vinegar, 1 garlic clove, ½ tsp dried oregano, and a pinch of red pepper flakes.