



# Emily Luchetti

## Basic Vinaigrette

Vinaigrette is so ridiculously simple to make there's no excuse to buy it at the store. Plus store bought has preservatives and sugar added to it. Totally unnecessary and not good for you. I like my vinaigrette a bit more tangy than some. The 4 to 1 ratio of oil to vinegar is often preached but I like more vinegar. Making it in a glass jar with a lid allows you to mix and store in one container. Experiment with different vinegars. They'll spice up your salads and give you some variety. I have olive oil I only use for salads. I use less expensive ones for cooking and buy/save the more special ones for using on greens.

1 tablespoon vinegar- sherry, champagne, white balsamic, balsamic,  
¼ teaspoon kosher salt  
freshly ground pepper to taste  
1/2 teaspoon Dijon mustard, optional  
3 tablespoons good quality extra virgin olive oil

Combine the vinegar, salt and pepper and Dijon mustard if you are using it, in a glass jar. Secure the lid and shake to dissolve the salt. Add the oil and shake until smooth.