

# Vinaigrette

**Gift Idea:**

*Pair the salad dressing with a new wooden salad bowl, or a bottle of excellent olive oil and vinegar.*

**Kathy's Note:**

Making salad dressings from scratch is so simple but, for some reason, it scares people. (Why else would there be a huge bottled salad dressing industry?)

The idea here is to give family and friends a beautiful bottle of dressing along with the recipe and a maybe a great bottle of olive oil and vinegar and they can keep the tradition going.

**Ingredients:**

1 tablespoon Dijon mustard

Salt and pepper, to taste

1 tablespoon chopped fresh chives or parsley

1/3 cup white wine vinegar

2/3 cup olive oil

In a bowl, mix the mustard, salt, pepper and chives. Add the vinegar and mix. Whisk in the olive oil. Taste for seasoning and adjust as needed. Place in a tightly sealed jar and refrigerate. The vinaigrette will keep for about 2 weeks.

**Add any of the following:**

\*Dash soy sauce

\*1 to 2 tablespoons chopped fresh herbs—basil, thyme, rosemary, etc.

\*1 to 2 tablespoons drained capers

\*1 to 2 tablespoons milk or cream or yogurt, mixed in well