

# Make Your Own Vinaigrette

## Ingredients:

1/4 Cup vinegar (red wine vinegar, white balsamic vinegar, apple cider vinegar)

1 citrus (orange, lemon, lime), **juiced**

2 teaspoons Dijon mustard (**emulsifier**)

1/2 teaspoon salt

1/4 teaspoon pepper

1/2 Cup olive oil

## OPTIONAL:

1 Tablespoon honey

1 clove garlic, minced

2 Tablespoons fresh herbs, minced

## Directions:

First, in a small mixing bowl, **whisk** together the vinegar (try mixing two vinegars together) citrus juice, mustard, salt and pepper. This is also where you should **add** any honey, garlic, or herbs.

Next, while **whisking**, slowly **add** in olive oil until **emulsified**.

Then, **taste** and **adjust** seasonings.

Finally, **pour** your vinaigrette over your favorite salad and **enjoy!**

## Vocabulary

**Emulsifier:** a compound that keeps oil and vinegar together (i.e. Mustard)