

FRENCH VINAIGRETTE
(Makes about ½ Cup)

- 3 Tablespoons white-wine vinegar
- 1 teaspoon Dijon mustard
- ½ teaspoon salt
- 1/8 teaspoon black pepper
- 2 teaspoons finely chopped shallot
- 6 Tablespoons extra-virgin olive oil

Whisk together vinegar, mustard, salt, pepper and shallot in a bowl, then add oil in a slow stream, whisking until emulsified.