

# Dijon Vinaigrette

*From the blog For Love of the Table*

2 T. red wine vinegar  
1 large shallot, finely diced (about 3 to 4 T.)  
1/2 to 2/3 c. olive oil  
2 T. Dijon mustard  
Salt & pepper, to taste

Place the vinegar and shallots in a small bowl and set aside for a few minutes. Season the vinegar and shallots with a good pinch of salt and some freshly ground pepper. Add the mustard and whisk until smooth. Gradually whisk in 1/2 cup of the olive oil in a thin stream. Taste and correct the seasoning, adding more olive oil if the vinaigrette is too sharp for your taste.

<http://www.forloveofthetable.com/2016/12/a-simple-salad-from-pantryand-versatile.html>

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