

## ***Balsamic Vinaigrette***

Courtesy of Carole's Creations

Prep Time: 5 minutes

Makes: 1/4 cup plus

**CChints:** The secret to a good dressing is to use good ingredients. Use an Extra Virgin Olive oil for your dressing. It will range in color from gold to a love green and select one that says it is "First Cold Pressed". That means that the olives in this oil came from the first press and not later on which can lessen the flavor of the oil. When selecting a Balsamic Vinegar you want to look for one made by a good manufacturer. You can sometimes find aged Balsmic and it will say on the label anywhere from 2 – 25 years or more. The older it is, the more expensive it will be. Most vinaigrettes are 3 parts oil to 1 part vinegar, but you can adjust it either way to your liking.

1/4 cup extra virgin olive oil

1 Tablespoon balsamic vinegar

1 teaspoon Dijon mustard

1 glove of garlic, finely minced, fresh or from a jar

Tiny pinch of sugar

Add all the ingredients in a small bowl and use a small whisk, combine them well. Pour over your salad or into a container to allow your guests to pour their own.

Enjoy!