

FOOLPROOF VINAIGRETTE

MAKES ABOUT ¼ CUP, ENOUGH TO DRESS 8 TO 10 CUPS OF LIGHTLY PACKED GREENS

Red wine, white wine, or champagne vinegar will work in this recipe; however, it is important to use high-quality ingredients. This vinaigrette works with nearly any type of green. For a hint of garlic flavor, rub the inside of the salad bowl with a clove of garlic before adding the lettuce.

- 1** **tablespoon wine vinegar (see note)**
- 1 ½** **teaspoons very finely minced shallot**
- ½** **teaspoon regular or light mayonnaise**
- ½** **teaspoon Dijon mustard**
- ⅛** **teaspoon table salt**
- Ground black pepper**
- 3** **tablespoons extra-virgin olive oil**



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1. Combine vinegar, shallot, mayonnaise, mustard, salt, and pepper to taste in small nonreactive bowl. Whisk until mixture is milky in appearance and no lumps of mayonnaise remain.

2. Place oil in small measuring cup so that it is easy to pour. Whisking constantly, very slowly drizzle oil into vinegar mixture. If pools of oil are gathering on surface as you whisk, stop addition of oil and whisk mixture well to combine, then resume whisking in oil in slow stream. Vinaigrette should be glossy and lightly thickened, with no pools of oil on its surface.