

French Vinaigrette

Aside from not using balsamic vinegar in salad dressings, another astuce is to use freshly-ground black pepper, which is best added when tossing the salad with the dressing.

- 1/8 teaspoon flaky sea or kosher salt
 - 1 tablespoon sherry or red wine vinegar
 - 1/2 small shallot, peeled and minced (about 1 tablespoon)
 - 1/2 teaspoon Dijon mustard
 - 3 to 4 tablespoons (45ml to 60ml) olive oil
 - fresh herbs, if desired
1. In a small bowl, mix together the salt, vinegar, and shallot. Let stand for about ten minutes.
 2. Mix in the Dijon mustard, then add 3 tablespoons (45 ml) of olive oil. Stir well, then taste. If too sharp, add the additional olive oil and more salt, if necessary. Romain said one needs to add beaucoup de mustard, so feel free to add more as well.

Notes

If you wish to add fresh herbs, it's best to chop and mix them in shortly before serving so they retain their flavor.

Storage: This dressing will keep for about eight hours at room temperature. If you want to make it farther in advance, it's best to add the shallots closer to serving so they don't lose their verve.

Recipe source: <https://www.davidlebovitz.com/how-to-make-french-vinaigrette/>