

Simple Balsamic Vinaigrette

Anna Ziller

- 1/4 cup balsamic vinegar
- 2 cloves garlic, chopped
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 3/4 cup olive oil

Beat the vinegar in a bowl with the garlic, salt and pepper until salt dissolves. Then beat in the oil by droplets, whisking constantly. (Or place all the ingredients in a screw-top jar and shake to combine). Taste and adjust seasonings.

Cover and refrigerate, whisking or shaking again before use.

Hint: If you are using a lesser quality of balsamic vinegar you might want to add 2 teaspoons of dark brown sugar to round out the dressing.