

Champagne Vinaigrette

(Light, Elegant & Everyday)



Makes about ½ cup | Servings: 8 (1 tablespoon each)

5 minutes

INGREDIENTS

- 3 tablespoons champagne vinegar
- ⅓ cup extra-virgin olive oil
- 1 teaspoon Dijon mustard
- 1 teaspoon honey (or maple syrup)
- 1 small shallot, very finely minced (optional)
- ¼ teaspoon salt
- Freshly ground black pepper, to taste

DIRECTIONS

1. In a small bowl or jar, whisk together champagne vinegar, Dijon mustard, honey, salt, and black pepper.
2. Slowly drizzle in the olive oil while whisking continuously until emulsified.
3. Stir in the minced shallot, if using.
4. Taste and adjust seasoning as needed.

Storage

Store in a sealed jar in the refrigerator for up to 5–7 days. Shake or stir before using if separated.

Nutrition per serving (approximate): Calories: 85 Protein: 0g Fat: 9g Carbohydrates: 1g