

Dijon Balsamic Dressing (Simple Homemade Vinaigrette)



Makes about ½ cup - 8 Servings (1 tablespoon each)

5 minutes

INGREDIENTS

- 2 tablespoons balsamic vinegar
- ¼ cup extra-virgin olive oil
- 1 teaspoon Dijon mustard
- 1 teaspoon honey, to taste
- ¼ teaspoon salt
- ⅛ teaspoon black pepper

DIRECTIONS

1. In a small bowl or jar, whisk together balsamic vinegar, Dijon mustard, honey, salt, and black pepper.
2. Slowly whisk in the olive oil until smooth and fully emulsified.
3. Taste and adjust sweetness or salt as needed.
4. Storage

Store in a sealed jar in the refrigerator for up to 5 days. Let sit at room temperature for a few minutes and shake well before using.

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