

Champagne Vinaigrette

(Martha Stewart)



Ingredients:

2 tsp Dijon Mustard
¼ cup Champagne Vinegar
¾ cup EVO oil
½ tsp Salt
Pinch of freshly ground black Pepper

Directions:

In a small bowl, combine mustard and vinegar; whisk together.
While whisking constantly, slowly drizzle in olive oil until emulsified.
Season with salt and pepper.

Note: To make homemade champagne vinegar, store leftover champagne in an open, widemouthed jar at room temperature.
In a few weeks, it will be vinegar.