

Classic Balsamic Vinaigrette

I learned this recipe from one of my dearest friends, who taught me the art of making homemade salad dressing.

Author: MYRDNutritionist

Recipe type: Dressing

Serves: 8

Ingredients

- 1/4 cup balsamic vinegar
- 1/4 tsp. salt
- 1 Tbs. dijon mustard
- 1 clove garlic crushed
- 3-4 fresh basil leaves finely chopped
- 3/4 cup high quality extra virgin olive oil

Instructions

1. Pour Balsamic vinegar and salt in large mixing bowl and mix well until salt has dissolved
2. add in the dijon mustard, garlic, and basil leaves
3. slowly pour in the olive oil and whisk vigorously to blend.

Recipe by MyRDNutritionist at <http://myrdn.com/classic-balsamic-vinaigrette/>

