

# JACQUES PEPIN'S VINAIGRETTE IN A JAR

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**Prepared at Trailside**

*This is just about as easy as it gets! Wonderful with leafy green salads as well as salads enhanced with diced English cucumbers, scallions, red peppers, celery and radishes.*

**2 teaspoons chopped garlic (or shallots)  
2 tablespoons Dijon mustard  
1/2 teaspoon salt  
1/4 teaspoon pepper  
1/4 cup wine vinegar (red or white)  
1 cup extra virgin olive oil**

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**Combine all of the ingredients in a jar.**

**Shake well before serving.**

*There – wasn't that easy?*

**Keep refrigerated for up to 2 weeks.**