

Simple Balsamic Vinaigrette



Ingredients

- 1/4 cup balsamic vinegar
- 2 teaspoons dark brown sugar, optional*
- 1 tablespoon chopped garlic

Info

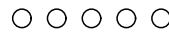
- **Prep:** -
- **Cook:** -
- **Serves:** -

- 1/2 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 3/4 cup olive oil
- Mesclun salad mix or favorite greens, for accompaniment
- Assortment of salad ingredients, such as cherry tomatoes, chopped carrots, sliced red onion, chopped celery, diced cucumbers, walnuts
- Blue cheese, for garnish

• [Source](#)



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Rate

Directions

1. Beat the vinegar in a bowl with the optional sugar, garlic, salt and pepper until sugar and salt dissolves. Then beat in the oil by droplets, whisking constantly. (Or place all the ingredients in a screw-top jar and shake to combine.) Taste and adjust the seasonings.
2. Toss a few tablespoons of the dressing with the salad mix and desired salad ingredients, top with blue cheese and serve immediately.
3. If not using dressing right away, cover and refrigerate, whisking or shaking again before use.

[balsamic vinegar](#), [vinaigrette](#)

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