



Restaurant Style Vinaigrette Recipe

<https://www.gracegoudie.com/all-recipes-blog/restaurant-style-vinaigrette-recipe>

INGREDIENTS:

- $\frac{3}{4}$ cup champagne vinegar
- $3 \frac{1}{3}$ cup neutral oil (canola, vegetable, grapeseed)
- $\frac{1}{3}$ cup honey
- $\frac{1}{3}$ cup dijon mustard
- 2 tsp salt

DIRECTIONS:

1. Start off by blending the vinegar, mustard, salt and agave on low speed for 10 seconds, until the ingredients are fully blended.
2. Next, turn the blender to high speed and steadily stream in the oil until the dressing is thick, like the consistency of mayonnaise.
3. Store this dressing in the fridge for up to one month.